

## Monis Medium Cream NV

This medium cream is silky smooth with hint of sweetness and a nutty character. Bright, pale, natural gold in colour, the sherry holds butterscotch and pine needle on the nose. Long, silky flow across the palate with rich rather than sweet fine raisins, citrus and Christmas pudding flavours ending in a long finish.

Serve it as an exciting substitute for tea at high teas paired with an assortment of cakes and even cucumber sandwiches or enjoy slightly chilled on its own.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Monis Wines (Discontinued)

**winemaker :** Dirkie Christowitz

**wine of origin :** Stellenbosch

**analysis :** alc : 18.3 % vol rs : 83.1 g/l pH : 3.24 ta : 6.4 g/l

**type :** Fortified **style :** Sweet **body :** Medium

**pack :** Bottle **closure :** Screwcap

### in the vineyard : History

Monis is the Cape's most longstanding brand of fortified wines, established in Paarl in 1906 by Italian Roberto Moni, a son of a prominent Tuscan winemaking and merchandising family. He soon became a prominent player in the South African wine industry and his name has become synonymous with premier fortified wines.

### The Winemaker

Today the range of fortified wines is made by Dirkie Christowitz, who enjoys considerable local and international acclaim as attested by the abundance of double gold and gold medals garnered over the years.

### The grapes

This wine was made from Chenin blanc grapes grown in Stellenbosch. The vineyards were grafted on Phylloxera resistant rootstock and received only supplementary irrigation. The vineyards are trellised on a five wire hedge system and yielded six tons per ha. The grapes were picked at optimum ripeness with full rounded flavours to withstand the impact of wood.

**about the harvest:** The grapes were picked at optimum ripeness with full rounded flavours to withstand the impact of wood. The average yield was 6 tons/ha.

**in the cellar :** The wine was matured for three years in 500 liter Ciadera barrels inoculated with Flor yeast. After blending it was transferred to large 1150 liter Solera barrels for further three years before blended with a sweet sherry.

