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# Monis Muscadel 2004

Topaz in colour but tinged with a very appealing red, even after spending five years in wood. Delicious dessert aromas of raisins, Christmas cake, cinnamon and subtle citrus on the nose. On the palate the flavours unravel in the glass with each taste and the velvety texture with delicate woodiness ends in a lingering mocha aftertaste. This muscadel holds mature flavours yet still has enough youthful notes to continue to develop in the bottle.

The winemaker suggests serving this muscadel ice cold on crushed ice as an aperitif or as a replacement for dessert.




**variety :** Muscat de Frontignan | 100% Muscat de Frontignan
**winery :** Monis Wines (Discontinued)
**winemaker :** Dirkie Christowitz
**wine of origin :** Paarl
**analysis :** **alc :** 16.9 % vol **rs :** 229.2 g/l **pH :** 3.60 **ta :** 4.6 g/l
**type :** Red **style :** Sweet **body :** Full
**pack :** Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Silver Medal
Decanter World Wine Awards 2013 - Silver Medal
International Wine Challenge 2011 - Silver Medal
Veritas 2010 Wine Awards - Double Gold Medal
Muscadel Association 2010 - Platinum
Muscat du Monde 2010 - Gold Medal

**in the vineyard :** History
Monis is the Cape's most longstanding brand of fortified wines, established in Paarl in 1906 by Italian Roberto Monis, 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 port, sherries and muscadel 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. Since the new packaging launch in 2007 the Monis Muscadel has won three platinum awards at the yearly Muscadel Association's Competition, earning gold for both the packaging and product intrinsic.

**about the harvest:** This muscadel is a blend made from red muscadel grapes (Muscat de Frontignan) sourced from the best muscadel producing areas.

**in the cellar :** The wines for this full sweet muscadel were specifically selected for their exceptional flavour profile that can withstand maturation without losing any of its unique characteristics. The wines were blended and matured for five years in 500-litre old French oak barrels.