

Monis Fino Sherry NV

This classic style dry sherry holds elegant nutty aromas and aromatic flavours. Serve well chilled as an aperitif or accompanied by light soups and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Monis Wines (Discontinued)

winemaker : Dirkie Christowitz

wine of origin :

analysis : alc : 15.19 % vol rs : 2.7 g/l pH : 3.0 ta : 7.0 g/l

type : Fortified

pack : Bottle **closure :** Cork

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 ports, sheries and muscadell 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. Christowitz also represents the South African Port Producers' Association and is an active innovator hoping to build even stronger support for the port market. He was instrumental in replacing the VO Tawny Port with the first dated Tawny Port, to enhance its standing and better reflect conditions of spectacular vintages.

THE GRAPES

This sherry 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.

in the cellar : The sherry 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 a further three years to create a dry, mouth-filling sherry.

