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Monis Medium Cream Sherry NV

This medium cream sherry 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
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 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 ports, 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.

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 further three years before blended with a sweet sherry.