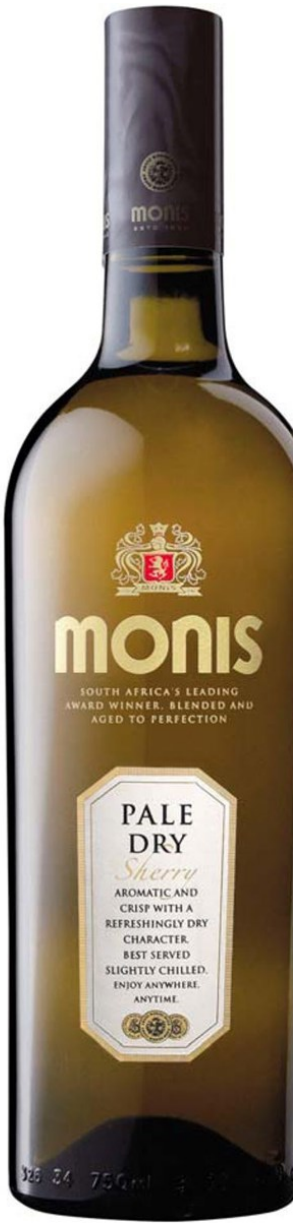
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Monis Pale Dry Sherry NV

This pale dry sherry is aromatic and crisp with a refreshingly dry character. The flavours are diverse yet well balanced and on the nose the complex combination of salt and citrus lead to ripe pear and nuts. On the palate the sherry is clean with mineral notes, a dry lime flavour and cashew nuts that end in a rich, nutty and long, dry finish.

Served slightly chilled it makes a fine aperitif but is also the ideal accompaniment to spicy prawns, veal escallops, macadamia-crusted line fish or a mezze platter consisting of Parma ham, thinly sliced ostrich biltong, nuts and strong flavourful cheeses.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Monis Wines (Discontinued)
winemaker : Dirkie Christowitz
wine of origin : Stellenbosch
analysis : **alc :** 18.5 % vol **rs :** 18 g/l **pH :** 2.7 **ta :** 6.2 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 a further three years before blending.