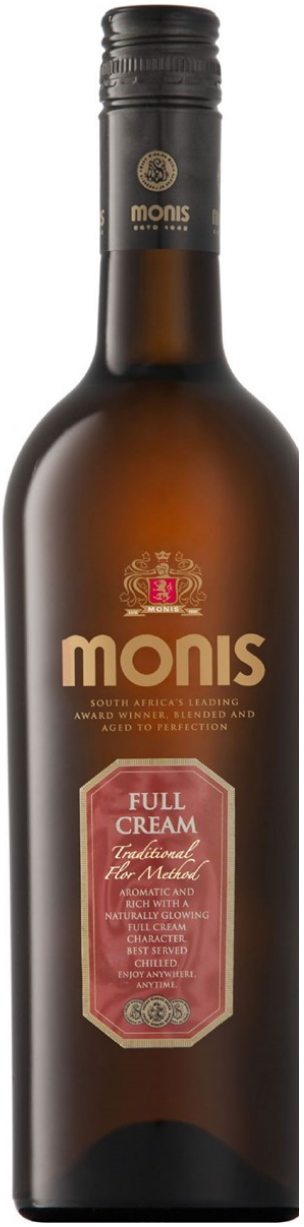
wine.co.za
easiest way to buy wine

Monis Full Cream NV

Dark brown in colour, this full cream holds sweet vanilla flavours with nuts and honey. Rich toffee and brown sugar aromatics with hints of barley sugar, spice and honey comes to the fore with a beautifully balanced and delicate character.

Serve chilled before or after dinner. It also makes a versatile addition to sauces and reductions and adds a delicious depth of flavor to soups.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Monis Wines (Discontinued)
winemaker : Dirkie Christowitz
wine of origin : Coastal
analysis : **alc :** 18.03 % vol **rs :** 126.8 g/l **pH :** 3.2 **ta :** 5.8 g/l
type : Fortified **style :** Sweet **body :** Full **wooded**
pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - gold Medal
Michelangelo CCL International Wine Awards 2010: Silver Award
Veritas - 3 Double gold, 6 Gold medals

ageing : This sherry will hold its own for at least seven years.

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.

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 and then blended with a very sweet wine to create a generous, rich and mouth filling finish.