



**MONIS VINTAGE MUSCADEL 2000
WINE ANALYSIS AND FACT SHEET**

VINTAGE:	2000
STYLE:	Wood matured, full sweet muscadel
CULTIVAR:	Red muscadel
ORIGIN:	Breede River Valley
RESIDUAL SUGAR:	212.5g/L
TOTAL ACIDITY:	4.3g/L
ALCOHOL BY VOLUME:	16.31%
PERIOD IN WOOD:	5 years in 500 litre old French oak barrels
GENERAL COMMENTS:	Part of Monis range. Very few Muscadel producers aged their wine in wood. A new vintage (matured for 5 years in wood) would be released every year.
TASTING COMMENTS:	This 2000 vintage wood matured red muscadel has an excellent topaz colour with a reddish hue, even after five years in wood. It has a very complex nose with strong muscat, raisins, Christmas cake, cinnamon, marzipan and subtle citrus flavours. On the palate it has a soft, smooth opulence. Well-balanced with a delicate woodiness in the very long aftertaste that grows on you. The wine opens up more flavours with every taste.
SERVING COMMENTS:	To be drunk ice cold.