



DISTELL

MONIS VINTAGE MUSCADEL 2001 WINE ANALYSIS AND FACT SHEET

VINTAGE:	2001
STYLE:	Wood matured, full sweet muscadel
CULTIVAR:	Red muscadel
ORIGIN:	Breede River Valley
RESIDUAL SUGAR:	229.2g/L
TOTAL ACIDITY:	4.6g/L
ALCOHOL BY VOLUME:	16.9%
PERIOD IN WOOD:	5 years in 500 litre old French oak barrels
GENERAL COMMENTS:	<p>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.</p> <p>Won a gold medal at Muscats du Monde in 2008.</p>
TASTING COMMENTS:	<p>This 2000 vintage wood matured red muscadel has an excellent topaz colour with a reddish hue, even after five years in wood. It has muscat, raisins, Christmas cake, cinnamon, marzipan and subtle citrus flavours on the nose. On the palate it has a velvet texture with a delicate woodiness and a lingering mocha aftertaste. The wine opens up more flavours with every taste.</p>
SERVING COMMENTS:	To be drunk ice cold.