MONIS MUSCADEL 2004

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. Since the new packaging launch in 2007 the Monis Muscadel has won three platinum awards at the yearly Muscadel Association's Competition, earning gold for both the packaging and product intrinsic.

THE GRAPES

This muscadel is a blend made from red muscadel grapes (Muscat de Frontignan) sourced from the best muscadel producing areas.

THE WINEMAKING

The wines for this full sweet muscadel were specifically selected for their exceptional flavour profile that can withstand maturation without losing any of its unique characteristics. The wines were blended and matured for five years in 500-litre old French oak barrels.

WINEMAKER'S COMMENTS

Topaz in colour but tinged with a very appealing red, even after spending five years in wood. Delicious dessert aromas of raisins, Christmas cake, cinnamon and subtle citrus on the nose. On the palate the flavours unravel in the glass with each taste and the velvety texture with delicate woodiness ends in a lingering mocha aftertaste. This muscadel holds mature flavours yet still has enough youthful notes to continue to develop in the bottle.

The winemaker suggests serving this muscadel ice cold on crushed ice as an aperitif or as a replacement for dessert.

CHEMICAL ANALYSIS

Alcohol16,9%Residual sugar229,2Total acidity4,6pH3,60

AWARDS

2010 Muscat du Monde GOLD

2010 Veritas Wine Awards DOUBLE GOLD

2010 Muscadel Association PLATINUM



