

MONIS PALE DRY

Traditional flor method

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.

THE WINEMAKING

The wine 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.

WINEMAKER'S COMMENTS

This pale dry 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-cruste line fish or a mezze platter consisting of Parma ham, thinly sliced ostrich biltong, nuts and strong flavourful cheeses.

CHEMICAL ANALYSIS

Residual sugar	18g/l
Alcohol	18,5% by volume
Total acidity	6,2 g/l
pH	2,7

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MONIS

SOUTH AFRICA'S LEADING AWARD WINNER
BLENDED AND AGED TO PERFECTION