



MONIS VINTAGE PORT 2006

History

Monis is the Cape's most longstanding brand of fortified wines, established in Paarl in 1906 by Italian Roberto Monis, a son of a prominent Tuscan winemaking and merchandising family. He soon became a prominent player in South African wine and his name has become synonymous with premier fortified wines.

The winemaker

Today the range of ports, sherries and muscadell 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. Christowitz also represents the South African Port Producers' Association and is an active innovator hoping to build even stronger support for the port market. He was instrumental in replacing the VO Tawny Port with the first dated Tawny Port, to enhance its standing and better reflect conditions of spectacular vintages.

The grapes

This port is a blend of the classic port varietals, Touriga Nacional, Sousão and Tinta Roritz grown in the Calitzdorp area, a region associated with some of the country's finest fortified wines.

The winemaking

The 2006 vintage produced grapes of such exceptional quality, that the winemaker decided to release the first ever classified Vintage Monis Port. The port was matured in large oak barrels for 12 months with further tank maturation for 18 months.

Winemaker's comments

This Vintage Port has a deep ruby core with a wide, fading edge. The nose leads with ripe, red berry notes followed by dark cherry and chocolate. The background is delightfully fragrant with hints of bramble and ripe plum. On the palate the port unfolds slowly as rich and elegant yet relatively dry with youthful flavours of ripe berry. Supple tannins lend a super, peppery grip with great balance and vinosity and a lovely spirity lift in the tail. It is gorgeous to enjoy now yet has great potential to develop great complexity in the bottle over many years.

A fortified wine with finesse and great elegance in style, this Vintage Port adds a new dimension to top quality Cape port and is a refreshing alternative to the more familiar blockbuster, mouthfilling ports.

Chemical Analysis

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| Alcohol | 19% by volume |
| Residual sugar | 92 g/l |
| Total acidity | 4,36 g/l |
| pH | 3,79 |