



MONIS

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

MEDIUM CREAM

ABOUT MONIS

Monis have been the undisputed value leaders in the fortified wine trade for decades, honing their winemaking process over generations, keeping true to the traditional Spanish way of producing fortified wines. Monis fortified wines are made the honest way, with a healthy dose of technological modernity.

HISTORY

Monis owes its name to the Moni brothers, immigrants from Tuscany who established themselves in South Africa in 1902. The brothers starting an import business where he traded in olive oil, cheese and wine and in 1921 Monis Wineries Enterprise ltd was established. It became the first winery in South Africa to use cold fermentation in 1939, welcoming the age of large-scale cooling. Monis were also the first South African winemakers to put a vintage on their labels and the first to employ the notions of pasteurizing of semi-sweet wine in the bottle and of stabilizing bulk wine. 1966 signaled a new era for Monis when it was sold to the company that is now known as Distell, ushering an age of even grander scope, both in terms of product ranges and distribution.

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 WINEMAKING PROCESS

All of our Sherry style wines are produced using Chenin Blanc grapes. The wines are matured for three years in 500 liter Criadera barrels inoculated with Flor yeast. After blending it is transferred to large 1150 liter Solera barrels for further three years and then blended with a very sweet sherry called Paxiera to create a generous, rich and mouthfilling sherry.

WINEMAKERS COMMENTS

This medium cream sherry is silky smooth with hint of sweetness and a nutty character. Bright, pale, natural gold in colour, the sherry holds butterscotch and pine needle on the nose. Long, silky ow across the palate with rich rather than sweet new raisins, citrus and Christmas pudding flavours ending in a long finish. Serve it as an exciting substitute for tea at high teas paired with an assortment of cakes and even cucumber sandwiches or enjoy slightly chilled on its own.

CHEMICAL ANALYSIS

Residual Sugar	83.1 g/l
Alcohol	18.3% ABV
Total Acidity	6.4 g/l
pH	3.24

