



Monsonia 2017

(Shiraz 50%, Mourvèdre 30%, Carignan 11% & Grenache 9%)

Vondeling Monsonia is named after Monsonia Speciosa, a very rare species of fynbos (vegetation type occurring in the Western Cape region of South Africa) found in the Paardeberg mountain, the home of Vondeling wines.

THE NAME MONSONIA

The flower was named after Lady Anne Monson, the great-grandchild of King Charles II. Controversially, her first marriage was dissolved, due to the birth of an illegitimate child but she soon remarried Colonel George Monson of the Indian Military. She was known as a "remarkable lady botanist" and was instrumental in translating Linnaeus's famous "Philosophia Botanica". On her way to Calcutta, she visited the Cape of Good Hope and accompanied seasoned collector of South African plants, Carl Peter Thunberg, on several expeditions around the Cape. In 1774, he named the Monsonia species of plants after her.

VINEYARDS

The Shiraz vines grow in ancient, well-weathered granite soils on southeast-facing slopes – ideal for our warm South African climate. In total, six clones of Shiraz can be found on the farm and only the best performing clones go into the final blend. Typically, each clone contributes different characteristics to the wine and the different blocks are picked at varying degrees of ripeness, best suited to their character. The Mourvedre, Carignan, and Grenache are best adapted to hot sun and are grown as bush vines on North East-facing slopes. Highly selective hand-picking guarantees that only the best fruit arrives at the winery.

VINIFICATION

After being chilled overnight, bunches are partially destemmed, but not crushed, and whole berry fermentation takes place in open-top fermentation tanks. An initial two-day period of cold soaking is applied before wild yeast fermentation is allowed to commence. During fermentation, hand plunging, commonly known as "punch downs" is the method of mixing and extraction. After fermentation, the wine is pressed in a traditional boutique size basket press. All wine is then transferred directly to barrel where malolactic fermentation takes place. Only large format French oak barrels are used, with about one-third new and the rest 2nd and 3rd fill. The wine is allowed to mature for 16 months before a final barrel selection, blending and bottling takes place.

TASTING NOTES & CELLARING & FOOD PAIRING

Vibrant and clear charcoal red with beautifully viscous legs clinging to the glass. Each grape component vies for attention in this kaleidoscopic bouquet. Sweet Lillies and rose-petal Turkish delight from the Grenache. Plush black currant and blueberries from the Carignan. All wrapped in a velvety blanket of red berries and soft spice from the Shiraz. A smooth, velvety palate devoid of harsh or grippy tannin. Red cherry candy and sweet plumb at the fore with a soft plush center and subtle spice with roasted coconut at the end. Well paired with a mature steak, barbequed over a hotbed of coals and served with sauteed baby mushrooms, or try a hearty, slow-cooked pork belly with root vegetables and tomatoes.

Accolades

2021 Platter Guide 94 pts
2021 Platter Guide 4,5 Stars
2020 Michelangelo Awards - Gold Medal Awards



Analysis

pH 3.42
Total Acidity 5.6 g/l
Residual Sugar 2.4 g/l
Alcohol 13.8 %

