



VONDELING MONSONIA 2015

(Shiraz 85%, Mourvèdre 6 %, Grenache 5% & Carignan 4%)

VONDELING

VOOR-PAARDEBERG WINES

Vondeling Monsonia is named in honour of Monsonia Speciosa, a species of fynbos (vegetation type occurring in the Western Cape region of South Africa) that is endemic to the Paardeberg mountain, the home of Vondeling wines.

The flower was named after Lady Anne Monson, 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.

VINEYARD

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. 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. This cold maceration practice extends the maceration period, and promotes gentle tannin and aromatic extraction. 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 for absolute control over this crucial last step. All wine is then transferred directly to barrel where malolactic fermentation takes place. Only bigger French oak barrels are used, with about one third new and the rest 2nd and 3rd fill. The wine is allowed to mellow for 16 months before the final barrel selection, blending and bottled takes place.

TASTING NOTES

- Colour:** Rich deep red / purple colour.
- Nose:** The wine has an opulent nose of bright violets, dark fruit, smoky oak - rich in cloves, nutmeg and coriander seeds.
- Palate:** Svelte dark fruit, chocolaty richness and under tones of earthy truffles. The wine has a full, viscous texture and a long complex spicy finish.
- Pairing:** De-boned leg of lamb, barbequed over a hot bed of coals or hearty, slow cooked rolled pork belly with root vegetables and herb roast tomatoes.



Analysis

pH	3.53
Total Acidity	5.6g/l
Residual Sugar	2.6g/l
Alcohol	14.1%

Bottle Specifications

Volume	750ml
Total Mass	1.4kg
Height	294mm
Diameter	84mm

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