



MONAK

WINE CO



Taste the exquisite depth of flavour with wine from the Murray-Darling region of Australia

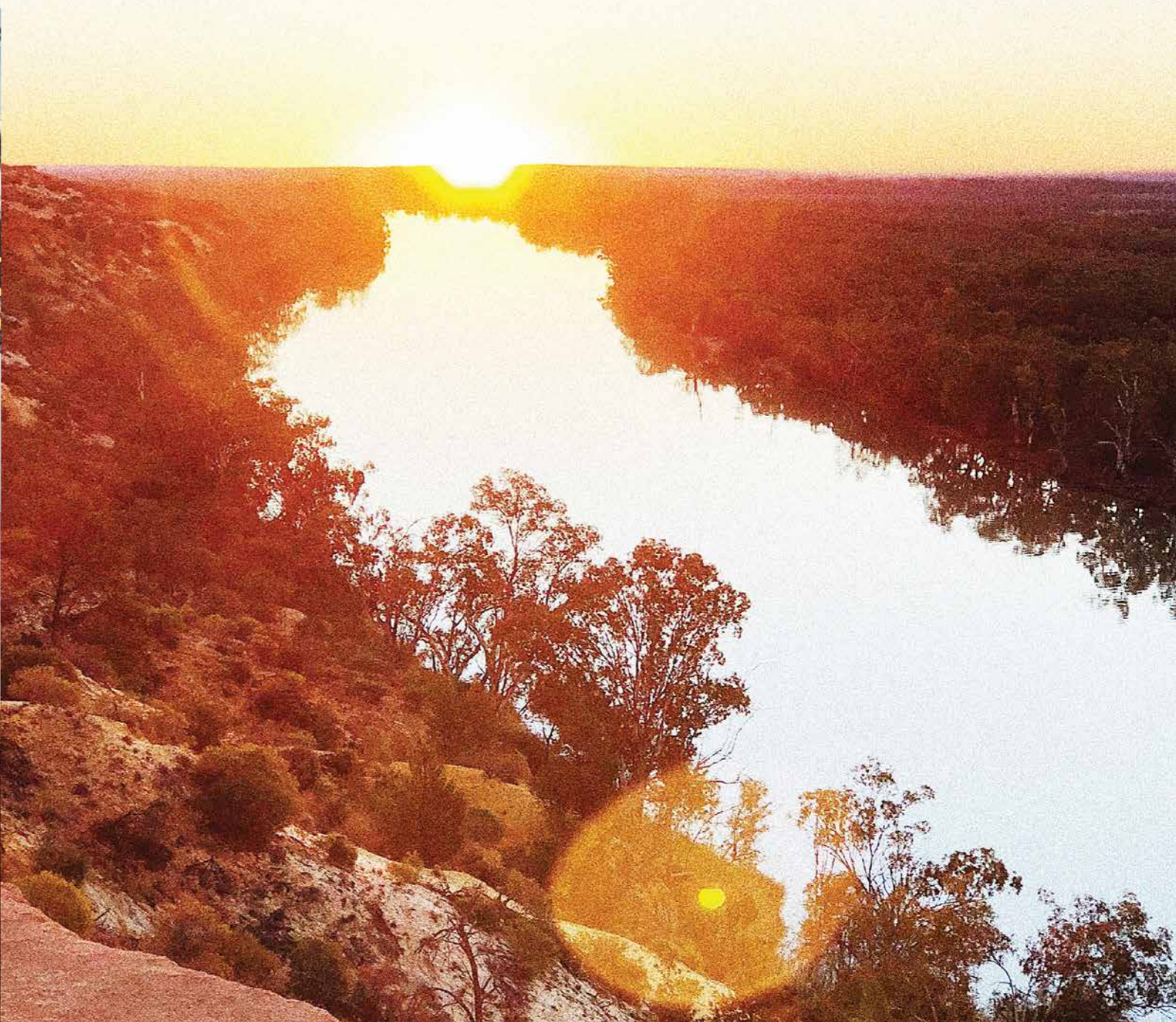


Hand crafted Excellence from Monak & the Murray-Darling region

Monak Wine Co. from the Murray-Darling wine region produces exquisite, unique, and memorable wines, where rich soils, a sun-drenched climate, and innovative wine making craft bold, vibrant flavours.

Monak Wine Co. embodies 28 years of wine making expertise, as a small, family-owned producer, we craft handmade, small-batch wines, ensuring exceptional quality in every bottle.





The Monak difference...

Wine is the ultimate luxury, it's nice to know wineries are still hand crafting wines in oak barrels with produce from some of the worlds most arid yet nourishing soils. Our sustainable varieties offer something different and a flavour profile unmatched in wines from

our region. Family owned, and made with heart, our wines follow a tradition of wine making - a hands on approach.

Rich soils, abundant flavour.

For millions of years, the Murray River system has shaped this land, with vast waterways carrying mineral-rich sediments across the plains and forming the deep red soils that define the region today. Beneath the surface, ancient river channels still move water through the

earth, quietly nourishing the ground - making this red soil not just earth, but the enduring legacy of an ancient river system that sustains every vine growing in our vineyard and beyond. Enabling us to produce, unique varieties with an Australian twist...



Moniacal Blanca Fria

A new and exclusive variety to Monak Wine Co.

Disease resistant and holding its acid in a warm climate, this variety is a dream come true to the Murray Darling. Requiring no additions in the winery, Blanca Fria exhibits Riesling like acidity with citrusy notes, blossoms and tropical fruit.

Best paired with:
Fresh shucked natural oysters.



Moniacal Roja Fria

Monak Wine Co's chilled dry red

No fizz, no sweetness - just our answer to drinking red in the warmer months.

Bright, juicy berry flavours are balanced by a clean, focused line of acidity, with not a trace of oak in sight. This is climate-considered drinking at its finest - deliberately crafted to be enjoyed chilled, not at room temperature.

Best paired with:
Pizza and sunshine.





Moniacal Saperavi

Old world meets new world

If you've never come across Saperavi before, consider this your introduction to one of the world's oldest grape varieties.

"Sap," as we like to call it, is perfectly at home in our region - arriving at the winery in ideal condition, ready to shine. The result is a beautifully composed wine bursting with vibrant berry character, balanced by finesse and a fine, delicate chalky tannin finish. Minimal oak and a shorter maturation allow the purity of this variety to take centre stage.

Best paired with:
Anything from the smoker and game meats.



Iberian Range Touriga

Portuguese varietal, thriving in the Murray-Darling

Monak is the only estate producer of Touriga in the Murray Darling. A Portuguese variety that thrives in the heat. Touriga shows you the ground on which it is grown with textures and flavours reflecting the sandy red earth. Structural tannins with Turkish delight and bloodiness. Touriga is the ultimate terroir variety.

Best paired with:
BBQ steak or eggplant parmigiana.





Iberian Range Mataro

Spanish influenced from the Murray-Darling

An earlier harvest of Mataro, crafted at a lighter 12% alcohol, offering our take on a 'Pinot-esque' expression of the variety.

Delicate in colour and weight, with restrained oak use to preserve its freshness, it reveals bright red cherry notes from the fruit, complemented by subtle hints of vanilla and gentle toast from minimal barrel maturation. An elegant, easy-drinking style - perfect for springtime lunches.

Best paired with:
Mushroom risotto or lamb chops with lentil braise.



Iberian Range Ver

A new variety, with unique attributes

Our new Iberian Range Ver is truly one of a kind - so much so, we're the only winery producing it.

Naturally lower in alcohol at just 9.5%, it's made for long, easy spring lunches, offering vibrant tropical notes and a clean, crisp palate. As a disease-resistant variety, it also requires fewer chemical inputs - something we can all raise a glass to. A glimpse into the future of Australian viticulture.

Best paired with:
Fish tacos (with a squeeze of lime) or Thai green curry.





Mon Cinq Petit Verdot

Our Bordeaux interpretation

The last of harvest at Monak Wine Co. This wine exhibits more savoury characters of sour cherry and cedar. The Petit Verdot was matured in 2-year-old French oak. The finish is rich in flavour and tactile.

Best paired with:
Slow-cooked short beef ribs
or osso bucco.



Mon Cinq Pinot Grigio

Natural, copper perfection

Picked early when the acid pH balance was perfect. No acid additions. This wine shows great minerality on the mid-palate. With minimal winemaker intervention, this wine was made in the vineyard.

Best paired with:
Cured meats, antipasti and
good company.





Mon Cinq Grenache Rose

Dry in flavour, sweet
in its depiction

Picked on pH this rosé shows a lovely salmon colour. The acid structure continues along the length of the wine supporting a lovely pomegranate and strawberry and cream flavour profile. The finish is dry and savoury.

Best paired with:
Ratatouille or fresh-caught,
brine-cooked Murray River yabbies.



Mon Cinq Viognier

A white wine with
depth and spice

Harvested when perfectly flavour ripe. It exhibits all the best viognier attributes, ginger, spice, and ripe peach. Honey and butterscotch with a vanilla and light toasty finish. This is a winemaker's wine. Fermented in new French oak barrels, and medalled at AAVWs.

Best paired with:
Anything cooked in butter or cream.





Mon Cinq Shiraz

Elevation of an Australian icon

Shows great structure and tension for being grown in a warm climate. A very tight wine with beautifully ripe characters of cassis and dark berries with a multi-layered tannin structure. The future of Murray Darling Shiraz.

Best paired with:
Moroccan lamb tagine or a roasted vegetable salad.



Mon Doyen SGM

The pinnacle of blending

The flagship of Monak Wine Co. This Shiraz-dominant wine exhibits complexity rarely seen in Murray Darling wines. The Grenache component is whole bunch fermented for aging tannin extraction. All components aged separately in new and 2-year-old French oak.

Seamless and balanced, this wonderful combination of varieties is its own little bit of wine magic.

Best paired with:
Char-grilled steak or wood-fired pizza.





Monak Forubi

Old techniques, re-imagined

Our Fortified Rubired is our new generation Portuguese style. Medium sweetness, this variety fills the mouth with ripe cherries, prunes and plum pud. A colour density that is unmatched. While great for sipping, our Forubi is delicious as a summer drink over ice or drink with your fave mixer. Something a little out of the box...the way we like it at Monak.

Best paired with:

Blue cheese, particularly Fourme d'Ambert, and good dark chocolate.



Hand crafted excellence from the Murray-Darling region



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