

African Royals By Luc Mo Wines™ Estate Merlot 2022 named King Makhosonke II



Wine Style	Full Body
When to Enjoy	Socialising with friends over a relaxed meal.
How to Serve:	A nice cool 16 18 degrees.
Our meal suggestions:	Great with leaner meats like duck and venison or tomato based dishes like spaghetti bolognese
The wine itself:	Rich and generous the nose shows ripe plums, dark chocolate and oak spice that opens up to blueberry and sour cherry with undertones of fennel. The palate has plush fruit with a firm tannin that will reward aging for optimal enjoyment.
What about the grapes?	100% Merlot Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the southwest facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard
And the vineyards (terroir):	on the lower South Western slopes of Polkadraai Hills, offers Ribena Ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.
How was it made?	The grapes were picked at optimal tannin and fruit ripeness with a sugar of 25 25.5 Brix. Berries were sorted before being fermented in 10 ton fermenters with a temperature peak at 27 27°C. During the active part of fermentation, we gave the wine four pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine is aged in 20% first fill, 20% 2nd fill and the remainder 3rd and 4th fill 300L French oak barrels for 12 months.
Should this wine mature:	Will reward you handsomely with some maturation between 3 5 years.
Technical Facts	Grape Origin: Stellenbosch Grape Variety: Merlot Body: Full Barrel Treatment: 12 months