

## African Royals By Luc Mo Wines™ Cabernet Sauvignon 2022 named King Moremoholo Mopeli



<b>Wine Style</b>	Full Body and intense
<b>When to Enjoy</b>	A rich and full wine to enjoy relaxing around the fire or with a scrumptious meal.
<b>How to Serve:</b>	We recommend decanting this wine and serving it between 16 and 18°C.
<b>Our meal suggestions:</b>	Well paired with steak, slow braised beef short rib or a hearty oxtail stew.
<b>The wine itself:</b>	The wine is classic and powerful with intense aromas of blue berries and black currant and dark chocolate. Oak aromas are well integrated and add to the complexity of the wine with underlying graphite and cigar box notes. Dark blackberry and plum flavours dominate the palate supported with a firm yet well integrated tannin structure an lingering finish.
<b>What about the grapes?</b>	86 % Cabernet Sauvignon, 14% Petit Verdot
<b>And the vineyards (terroir):</b>	These West South West facing decomposed granite slopes are at an altitude of 100 150m above sea level. The cooling sea breezes from the nearby Atlantic Ocean, keeps the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour , colour and tannin development. The vines are trellised on a seven wire hedge system and receive only supplementary drip irrigation.
<b>How was it made?</b>	The grapes were picked at 25.5 Brix and lightly crushed into 10 ton open top fermenters. The must was fermented at a regulated 27oC with regular pump overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin e xtr action. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 30% new, 30% 2nd fill an d 4 0% 3rd fill French oak barrels, for 18 months.
<b>Should this wine age/ mature:</b>	Superb to drink now but excellent aging potential 5 10 years.
<b>Technical Facts</b>	Grape Origin: Stellenbosch Grape Variety: Cabernet Sauvignon ; Body: Full Barrel Treatment: 14 months Alc: 14,5%   Ph: 3.59   TA: 5.9 g/l   RS: 2.7g/l