

# African Royals By Luc Mo Wines™ - Chardonnay 2023 named Queen Mother Mathokoana Mopeli



<b>Wine Style</b>	Elegant, Medium Bodied & Barrel Fermented
<b>When to Enjoy</b>	A wine to savour with lunch or dinner.
<b>How to Serve:</b>	Best served chilled
<b>Our meal suggestions:</b>	Delicious with rich seafood dishes and creamy pastas. A great food wine for you to be creative with.
<b>The wine itself:</b>	This Chardonnay has superb and distinctive aromas of citrus and pear with a subtle oak aroma of caramel and roasted almonds. The palate is both rich and refreshing with a combination of lime citrus and white pear flavours . The wine is classically dry, yet luxuriously silky with superb viscosity and length.
<b>What about the grapes?</b>	100% Chardonnay grapes
<b>And the vineyards (terroir):</b>	The Chardonnay grapes are planted on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200 320 meters above sea level; these higher South West facing elevated slopes tend to give wines beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full bodied fruit has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a minerality from the decomposed granite soils of the Polkadraai Hills.
<b>How was it made?</b>	The Chardonnay grapes were harvested at 22.5 23,5°Brix and whole bunch pressed. After pressing, the juice was settled and raked to first, second and third fill 300L and 500l barrels, where it fermented and matured for 10 months on the gross lees with occasional lees stirring to add mid palate weight and texture. 30% new barrels, 30% 2nd fill, 40% 3rd fill and 4th fill barrels.
<b>Should this wine age/ mature:</b>	The wood maturation gives it potential to develop over 3 5 years.
<b>Technical Facts</b>	Grape Origin: Stellenbosch Grape Variety: Cabernet Sauvignon ; Body: 26% New French Oak Alc: 13,5%   Ph: 3.38   TA: 6.5 g/l   RS: 2.3g/l