African Royals By Luc Mo Wines ™ Estate Sauvignon Blanc 2024 named Her Royal Highness Sekhothali



Wine Style	Fresh, Medium bodied & partially barrel fermented
When to Enjoy	Perfect for any social occasion and over summer lunches and dinners.
How to Serve:	Well Chilled
Our meal suggestions:	Delectable with fish and shellfish, poultry and dishes with creamy sauces. A versatile wine so make your own best pairing.
The wine itself:	A clear and bright wine with hints of lime and gold. The nose has aromas of quince, almonds and ginger spice that opens up to white peach and citrus. The palate has a vibrant acidity with subtle oak spice and a mineral, almost saline finish.
What about the grapes?	100% Sauvignon Blanc
And the vineyards (terroir):	The wine is made from unirrigated 40 year old Chenin vines planted in 1981. The vines are South West facing and are grown in decomposed granite soils high up on the farm at 300m above sea level.
How was it made?	The grapes were whole bunched pressed and cold settled overnight, after which the juice was racked to barrel and a concrete egg for fermentation. Regular lees stirring was done for the first three months to add extra palate weight and creaminess to the wine. The wine remained on the gross lees for 9 months before being racked and blended for bottling with the final blend having 8% concrete egg, 16% new 500L French oak, 76% seasoned French oak barrels.
Should this wine age/ mature:	Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards extra complexity with age, while offering up front fruit and freshness in its youth.
Technical Facts	Grape Origin: Stellenbosch Grape Variety: Chenin Blanc; Body: Medium / Full : Barrel Treatment: 16% New French Oak Alc : 13,5% | Ph: 3.27 | TA: 6.9 g/l | RS: 1.8g/l