

THE MOTORCYCLE MARVEL 2013



The Motorcycle Marvel honours the legendary winemaker Günter Brözel, who was cellar master at Nederburg from 1956 to 1989. He played a leading role in building Nederburg's reputation as the most awarded winery in South Africa. A maven and a maverick, he is known for his exceptionally high standards. Getting around on the farm on a 250cc BSA motorcycle, he checked on everyone and everything to ensure his exacting demands were met. In 1985 he became the first in South Africa to earn the International Wine & Spirit Competition Winemaker of the Year Award. He was a great pioneer and created the first South African noble late harvest wine, Edelkeur, which was launched at the first Nederburg Auction in 1975 and to this day is sold exclusively through this channel. He is an icon in South African winemaking and has been a major source of inspiration for current cellar master Razvan Macici.

This Rhône-style blend includes Carignan (35%), Grenache (30%), Shiraz (25%) and Mourvèdre (10%).

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Background Award-winning winemaker Razvan Macici has created a selection of limited-edition, affordably priced gourmet wines available exclusively through specialty wine shops and restaurants. Each of the wines is individually named and has been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.

Vineyards The Shiraz grapes were sourced from an award-winning block of trellised vines in the Philadelphia area, while the Carignan and Grenache came from old bush vines in Paarl. The Mourvèdre was grown in Darling and the Cinsaut grapes were sourced from dry-land bush vines in the Stellenbosch area.

Winemaking The grapes were hand-sorted at the cellar and then fermented on the skins in open fermenters. Extended skin contact was allowed after fermentation. The wine was matured for 24 months in 300 litre second- and third-fill French and Romanian oak barrels. No new wood was used to ensure a delicate extraction of colour and flavour.

Cellarmaster Razvan Macici

Winemaker Samuel Viljoen

Colour Dark, intense red

Bouquet An abundance of sweet spice, berry and dried fruit characters on the nose.

Palate A rich and intense, full-bodied explosion of flavour with ripe and silky tannins and an excellent integration of fruit and wood with a hint of spice.

Food suggestions Outstanding with roasts, barbecued steaks, spicy chicken and intensely flavoured pasta dishes.

Maturation potential 10 to 15 years

Alcohol 14,67 % by volume

Residual sugar 2,38 grams/litre

pH 3,58

Acidity 5,87 grams/litre