

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



The Motorcycle Marvel

RHÔNE-STYLE BLEND 2014

RANGE BACKGROUND *The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.*

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.

This Rhône-style blend includes: Carignan (48%), Shiraz (22%), Grenache (21%), Cinsaut (5%), Mourvèdre (4%).

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

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 PERIOD 10 to 15 years

RESIDUAL SUGAR 2,32 g/l

ALCOHOL 14,82%

TOTAL ACIDITY 5,77 g/l

PH 3,59



HERITAGE HEROES