



Nederburg in Paarl 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 richly fruited with bold flavours and classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

HERITAGE HEROES

Nederburg Heritage Heroes The Motorcycle Marvel Rhône-style red blend | 2019

THE RANGE:

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. 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. The Motorcycle Marvel, a Rhône-style red blend, 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 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. He is an icon in South African winemaking.

VINEYARDS:

The Carignan grapes were sourced from old bush vines in Paarl, the Shiraz from trellised vines in the Groenekloof area, the Grenache from old bush vines in Wellington, the Mourvedre from Philadelphia, and the Cinsaut from Stellenbosch vines. Each block was picked at optimum ripeness and separately vinified to add complexity to the eventual wine.

WINEMAKING:

The grapes were hand-sorted at the cellar and then fermented on the skins in stainless-steel fermenters. Upon extraction of sufficient tannin and colour, the juice was drained from the skins. The wine was then racked and matured in 300-litre first- and third-fill French and American oak, for approximately 30 months. After careful barrel selection, the different components were racked from the barrel and blended.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Carignan (32%), Shiraz (25%), Grenache (28%), Mourvèdre (14%), Cinsault (1%)

COLOUR: Deep crimson.

BOUQUET: Silky textured spice and plum abundance.

PALATE: Lively and juicy but with appealingly smooth mouthfeel. Layered. Lovely harmony of ripe fruit and oak makes for a rewarding long finish.

FOOD SUGGESTIONS: Enjoy with red meat roasts, casseroles and stews, grilled red meat dishes, spicy chicken and intensely flavoured pasta and salads.

RESIDUAL SUGAR: 1.73 g/l **ALCOHOL:** 13.79 %

TOTAL ACIDITY: 5.48 g/l (Tartaric) **PH:** 3.50

