



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

HERITAGE HEROES

Nederburg Heritage Heroes The Motorcycle Marvel Rhône-style red blend | 2021

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 Philadelphia and Darling, the Mourvèdre from Philadelphia, and the Grenache from old bush vines in Wellington. 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 wine 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 16 months. After careful barrel selection, the different components were racked from the barrel and blended.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Carignan (35%), Shiraz (25%), Mourvèdre (23%), Grenache (17%)

TASTING NOTE: Encapsulating a wine note in a snapshot would see this Rhône-style red blend depicted by someone walking through an orchard of cherry blossoms, wind tussling their hair and smiling face lifted to the sun. It's soft, gentle, plush and appealing with ample fruit and light spice nuances but carried on a platform of seamless polished oak. Refined and complex, but also so simple and easy to like.

FOOD SUGGESTIONS: Soft-textured and plush, this wine calls for either a rich duck dish livened by spice (Peking duck with pancakes and hoisin would be good), or a lamb knuckle or neck casserole lifted by star anise and rich jus. And so long as there isn't too much acidity, a hearty aubergine bake would go too.

RESIDUAL SUGAR: 1.64 g/l **ALCOHOL:** 13.79 %

TOTAL ACIDITY: 5.72 g/l (Tartaric) **PH:** 3.46

