



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 | 2017

#### 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 originality, 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 and to this day is sold exclusively through this channel. He is an icon in South African winemaking.

#### VINEYARDS:

The Carignan grapes were sourced from old bush vines in Paarl, the Grenache from old bush vines in Wellington, the Shiraz and Mourvèdre from trellised vines in the Groenekloof area, and the Cinsaut from Stellenbosch. 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-, second-, third-, fourth- and fifth-fill French, American and Eastern European oak, for 26 months. After careful barrel selection, the different components were racked from the barrel and blended.

**WINEMAKER:** Samuel Viljoen

**VARIETY / VARIETIES:** Carignan (42%), Grenache (25%), Shiraz (23%), Mourvèdre (7%), Cinsault (3%)

**COLOUR:** Dark, intense red.

**BOUQUET:** An abundance of sweet spice, berries, dates and a hint of tobacco leaf and pepper.

**PALATE:** A rich and intense, full-bodied wine with ripe and silky tannins. 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.

**RESIDUAL SUGAR:** 2.11 g/l      **ALCOHOL:** 14.71 %

**TOTAL ACIDITY:** 6.38 g/l Tartaric      **PH:** 3.39

