

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 richly fruited with bold flavours and 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 Nederburg team of highly-skilled winemakers who work closely under her direction.



The Motorcycle Marvel

RHÔNE-STYLE BLEND 2016

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

This Rhône-style blend includes Carignan (35%), Shiraz (32%), Grenache (19%) and Mourvèdre (14%).

VINEYARDS *The Carignan fruit was sourced from old bush vines in Paarl, while the Shiraz grapes came from trellised vines in the Groenekloof area, and the Grenache from old bush vines in Wellington. The Mourvèdre grapes were grown in Philadelphia. Each block was picked at optimum ripeness and separately vinified to add complexity.*

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- and third-fill French, American and Romanian oak for 23 months. After careful barrel selection, the different components were racked from barrel and blended.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Samuel Viljoen*

COLOUR *Dark, intense red.*

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

PALATE *A rich and intense, full-bodied explosion of red fruit flavours with ripe and silky tannins, and 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
RESIDUAL SUGAR 2,98 g/l
ALCOHOL 14,67%
TOTAL ACIDITY 6,19 g/l
PH 3,51

