

## Nederburg Heritage Heroes The Motorcycle Marvel 2015

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 red fruit flavours with ripe and silky tannins, an excellent integration of fruit and wood with a hint of spice

Outstanding with roasts, barbecued steaks, spicy chicken and intensely flavoured pasta dishes.

**variety** : Carignan | 32% Carignan, , 31% Shiraz, 14% Grenache, 13% Cinsaut & 10% Mourvèdre.

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Western Cape

**analysis** : alc : 14.52 % vol   rs : 2.63 g/l   pH : 3.52   ta : 5.92 g/l

**type** : Red   **style** : Dry   **body** : Full

**pack** : Bottle   **size** : 750ml   **closure** : Cork

**ageing** : 10 to 15 years

The Heritage Heroes collection of individually named, handmade 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.

This Rhône-style blend includes Carignan (32%), Shiraz (31%), Grenache (14%), Cinsaut (13%) and Mourvèdre (10%).

*Available in: South Africa & Europe*

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

**in the cellar** : Each grape variety was separately vinified. 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 to 300-litre first, second and third-fill French, American and Romanian barrels where it was left to mature for 20 months. After careful barrel selection, the different components of the wine were racked from barrel and blended.

**Cellarmaster**: Andrea Freeborough

### Nederburg Wines

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)

