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Nederburg Heritage Heroes The Motorcycle Marvel 2018

Excellent integration of fruit and wood with a hint of spice. Lovely firm body with good concentration and length.

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

variety : Carignan | 44% Carignan, 41% Shiraz, 11% Grenache, 4% Mourvedre
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 14.03 % vol **rs :** 1.57 g/l **pH :** 3.32 **ta :** 6.58 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



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.

in the vineyard : The Carignan grapes were sourced from old bush vines in Paarl, the Grenache from old bush vines in Wellington, and the Shiraz and Mourvèdre from trellised vines in the Groenekloof area. Each block was picked at optimum ripeness.

in the cellar : The grapes were individually vinified. After hand-sorting at the cellar, the fruit was 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 and matured in 300-litre first- and third-fill French and American oak for approximately 28 months. After careful barrel selection, the different components were racked from barrels and blended.

Nederburg Wines

Paarl

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