

Nederburg Heritage Heroes The Motorcycle Marvel 2020

Lively and juicy but with appealingly smooth mouthfeel. Layered. Lovely harmony of ripe fruit and oak makes for a rewarding long finish.

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

variety : Carignan | 32% Carignan, 28 Grenache, 25% Shiraz, 14% Mourvedre, 1% Cinsaut

winery : Nederburg Wines

winemaker : Zinaschke Steyn

wine of origin : Western Cape

analysis : alc : 13.79 % vol rs : 1.73 g/l pH : 3.5 ta : 5.48 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2024 Michelangelo Awards - Double Gold

2023 Decanter Awards - Bronze

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 Shiraz from trellised vines in the Groenekloof area, the Grenache from old bush vines in Wellington, the Mourvedre from Philadelphia, and the Cinsaut from Stellenbosch vines. Each block was picked at optimum ripeness and separately vinified to add complexity to the eventual wine.

in the cellar : 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 juice 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 30 months. After careful barrel selection, the different components were racked from the barrel and blended



Nederburg Wines

Paarl

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