

Pongr acz Brut Methode Cap Classique NV

Attractive as ever. Delicate yeasty tones, layered with toast and ripe fruit. Firm mousse. Big, foamy mouthful, black fruit flavours with good length. The wine is elegant and complex.

To be enjoyed with chicken, seafood and oysters.

variety : Pinot Noir | 60% Pinot Noir 40% Chardonnay

winery : Pongracz

winemaker : Melanie van der Merwe

wine of origin : Coastal

analysis : alc : 11.68 % vol rs : 8.0 g/l pH : 3.11 ta : 6.35 g/l

type : Sparkling

pack : Bottle **closure** : Cork

Best wine in its class- International Wine and Spirit Competition (IWSC)
SAL Cap Classique Trophy 2005
Gold - Veritas Awards 2001

in the vineyard : Pongr acz is made from Pinot Noir and Chardonnay which are selected="true" from different vineyards for their overall quality and suitability. The Pinot Noir vines, which at time of harvest were 3-16 years old, are grafted onto Richter 99 rootstock and grown at an altitude of 320m above sea level. Each hectare contains 3333 trellised vines planted in deep red soil.

The trellised Chardonnay vines are also grown in deep red soil, but are planted 100m to 200m above sea level and grafted onto Richter 110 and R99 rootstock. At time of the harvest their age ranged between 6 and 16 years.

The growing period as well as ripening period was predominantly cool with average night temperatures. Day temperatures were kept low by constant southwesterly winds. Dry conditions also prevailed. There was no supplementary irrigation. The average day temperature (Jan - Mar) was 26° C, while average night temperature (Jan - Mar) was 14.8° C.

about the harvest: The Pinot Noir and Chardonnay grapes were harvested by hand in the last week of January. In both instances, the grapes were harvested at 19  Balling.

in the cellar : Pongracz is made from 60% Pinot Noir and 40% Chardonnay. Chardonnay imparts a clean flintiness while Pinot Noir gives body and taste.

After pressing, the clear grape juice received no further skin contact. After settling the clear juice was pumped into steel tanks for cold fermentation. After the first fermentation process and malolactic fermentation the wine was prepared for secondary fermentation in the bottle. Once this process was completed, the wine was left on the lees for two years and then cleansed of sediment in a two-stage process beginning with "remuage" - gradually turning and tilting the bottle downwards in racks called "pupitres". The bottles were turned every day until the sediment had collected in the necks against the caps. Finally, the necks of the bottles were frozen and the solidated sediment removed - a process called "degorgement". After being topped up, the bottles were corked and laid down in the cool cellar for a further 2 months maturation.