

Pongrácz Rosé NV

This Cap Classique Rosé delights the mind as much as the eye and evokes an air of romance with its delicate salmon pink hue. This is a timeless Cap Classique with great elegance and complexity. Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

It is perfect for any occasion and is superb with chicken, seafood and oysters.

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

winery : Pongracz

winemaker : Elunda Basson

wine of origin :

analysis : alc : 12.4 % vol rs : 10.5 g/l pH : 3.04 ta : 6.16 g/l

type : Cap_Classique style : Dry

pack : Bottle size : 750ml closure : Cork

2016 Veritas Wine Awards - Gold

2013 International Wine and Spirit Competition - Silver

2012 Effervescents du Monde - Top 10 Sparkling Wine

2012 Veritas Wine Awards - Silver Medal

2012 Decanter World Wine Awards - Bronze Medal

ageing : After whole bunch pressing with minimal skin contact, the clear grape juice is left to settle before it is pumped into steel tanks for cold fermentation. After the first fermentation and malolactic fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for two years before the sediment is removed in the traditional process of 'remuage' and 'dégorgement'. The bottles are then corked and laid down in a cool cell ar for a further 2-4 months. It contains more Pinot Noir than the original Pongrácz blend as a result of the red wine dosage which is added after 'dégorgement' to give this Cap Classique its rosé blush.br /

in the vineyard : Pongrácz Rosé is made of Chardonnay and Pinot Noir grapes which are handpicked from vineyards cooled by maritime breezes and selected for their overall quality and suitability. The Pinot Noir vines grow in deep red soil at an altitude of 320m above sea level, whilst the Chardonnay comes from vineyards at 100m to 200m above sea level.

about the harvest: The grapes are harvested by hand at 18 - 20° Balling from January until mid-February.



Pongracz

Stellenbosch

+27.218658200

www.pongracz.co.za