

Pongrácz Brut NV

The Inspiration

An elegant and distinctive Méthode Cap Classique, Pongrácz is inspired by a nobleman and refugee from the Hungarian uprising, Desiderius Pongrácz, whose sheer genius and vision revitalised viticulture in the Cape. Composed in the classic French tradition of two noble varieties, Pinot Noir and Chardonnay, this magnificent Cap Classique evokes an air of style and sophistication, a tribute to the genius to whom we owe its name.

The Wine

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 fruit flavours with a long lingering 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 : 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

Decanter World Wine Awards 2013 - Commended Medal
Old Mutual Trophy Wine Show 2012 - Bronze
International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Silver Medal
Effervescents Du Monde 2011 Best Sparkling Wines Competition - Silver Medal
Veritas 2011 - Gold Medal
Michelangelo International Wine Awards 2011 - Gold Medal
Amorim Cork Cap Classique Challenge 2011 - 4 Stars
"Sparkling Wine of the Year" at IWC, London 1994
"Best Wine in its Class" at IWSC, London 1994
SAA Cap Classique Trophy 1993, 1995, 2001, 2005
Veritas Double Gold 1998
Veritas Gold 2000, 2001, 2005, 2006 (Magnum)
2010 Effervescents du Monde Competition - Bronze Medal

in the vineyard : Pongrácz is made of Pinot Noir and Chardonnay 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.

in the cellar : Pongrácz is made of 40% Pinot Noir that imparts a clean flintiness, and 60% Chardonnay for its distinctive body and taste.

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 cellar for a further 2-4 months.

Pongracz

Stellenbosch

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