

## Pongrácz Brut NV

Pongrácz Brut NV 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 :**

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

**type :** Sparkling

**pack :** Bottle   **size :** 0   **closure :** Cork

2023 Concours Mondial de Bruxelles - Grand Gold  
2013 Decanter Wine Awards 2013 - Commended  
2012 Old Mutual Trophy Wine Show - Bronze  
2012 International Wine Challenge - Silver  
2012 Decanter Wine Awards - Silver  
2011 Effervescents Du Monde - Silver  
2011 Veritas Awards - Gold  
2011 Michelangelo International Wine Awards - Gold  
2011 Amorim Cork Cap Classique Challenge - 4 Stars  
2010 Effervescents du Monde Competition - Bronze  
1998 Veritas Awards - Double Gold  
1994 International Wine Challenge - Sparkling Wine of the Year  
1994 IWSC - Best Wine in Class

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.

**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

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