

Pongrácz Desiderius Brut 2002

Pongrácz Desiderius Brut 2002 was handcrafted in a uniquely styled fluted bottle that epitomises elegance, quality and nobility, this magnificent Cap Classique encapsulates grace and exceptional character. It is alluring with a rich complexity and a slight green tint that teems with light, lively bubbles and a raciness on the palate. Nuances of fresh fruit, almonds and freshly baked bread delight the senses.

variety : Chardonnay | 70% Chardonnay; 30% Pinot Noir

winery : Pongracz

winemaker : Elunda Basson

wine of origin :

analysis : alc : 10.92 % vol rs : 8.0 g/l pH : 3.04 ta : 6.5 g/l

type : Sparkling

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

Michelangelo CCL International Wine Awards - Gold
2010 Effervescents du Monde Competition - Bronze

This charismatic signature Méthode Cap Classique is a tribute to Desiderius Pongrácz, a nobleman and refugee from the Hungarian uprising, whose sheer genius and vision revitalised viticulture at the Cape.

His was the gift of the "third eye" - the ability of seeing the new in the familiar, finding the unexpected in the traditional. Witty and brilliant, whether it be in Hungarian, German, French, Russian, English or Afrikaans, his theories were fresh and provocative - not only on viticulture, but also music and history.

He was stirred by the symphonies of Beethoven and impressed by the loyal intelligence of his dachshunds. We pay homage to this scholar and wine lover with this celebrated Cap Classique that bears his name, signature and family crest. Composed entirely of the noble grape varieties, Pinot Noir and Chardonnay, this elegant Cap Classique is crafted in the classic French tradition.

in the vineyard : The Chardonnay and Pinot Noir grapes were handpicked from two particular vineyard blocks in the Stellenbosch region. The vines, growing on south-facing slopes, have produced wines of exceptional quality for the past eight years.

about the harvest: The Chardonnay (70%) and Pinot Noir (30%) grapes were harvested at 19.3° Balling in January 2002 producing a yield of 9 - 10 tons/ha.

in the cellar : After the grapes were whole bunch pressed, the juice was left to settle overnight at 12° C. The clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. Once the base wine was cold fermented at 13° - 16° C and underwent malolactic fermentation, it was racked to clean stainless steel tanks and matured on the fine lees for four months. The wine was then bottled for slow secondary fermentation at 15° C, essential for a quality Méthode Cap Classique. The wine was matured for a minimum of 87 months on the lees before the sediment was removed by the traditional methods of "remuage" and "degorgement".

