

Pongrácz 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 : Pinot Blanc | 60% Pinot Noir, 40% Chardonnay

winery : Pongracz

winemaker : Elunda Basson

wine of origin :

analysis : alc : 11.74 % vol rs : 8.0 g/l pH : 3.07 ta : 6.05 g/l

type : Cap_Classique

pack : Bottle **size :** 750ml **closure :** Cork

- "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 :

The elegant new 375ml Pongrácz is made of 60% Pinot Noir for its distinctive body and taste and 40% Chardonnay that imparts a clean flintiness. The grapes are harvested by hand at 18° - 20° Balling from January until mid-February. 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 a minimum of 12 months 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.

