

Pongrácz Rosé NV

The Inspiration

An elegant and distinctive Méthode Cap Classique, Pongrácz Rosé 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 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 blackberry fruit flavours with a lingering Brut aftertaste.

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

variety : Pinot Noir | Pinot Noir 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 : Sparkling **style :** Dry

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

2023 Global Rosé Masters - Gold

2011 International Wine Challenge - Silver

2010 Effervescents du Monde Competition - Bronze

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.

in the cellar :

Pongrácz Rosé is made of Chardonnay that imparts a clean flintiness and Pinot Noir 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 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.

