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Pongrácz Desiderius Brut 2008

Pongrácz Desiderius Brut 2008 is 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 bake bread delight the senses.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir
winery : Pongracz
winemaker : Elunda Basson
wine of origin :
analysis : **alc :** 12.2 % vol **rs :** 7.5 g/l **pH :** 3.22 **ta :** 6.7 g/l
type : Cap_Classique **style :** Off Dry
pack : Bottle **size :** 0 **closure :** Cork

2015 Effervescents du Monde competition - only South African Top 10 contender
2013 International Wine and Spirit Competition - Silver
2012 Five nations Wine Challenge - Double Gold (SA) 2nd in Class
2012 Veritas Wine Awards - Double Gold
2012 Old Mutual Trophy Wine Show - Silver
2012 International Wine Challenge - Silver
2012 Decanter World Wine Awards - Bronze
2012 International Wine Review - 90+ Rating
2011 Veritas - Gold
2011 Old Mutual Trophy Wine Show - Best Methode Cap Classique

This charismatic signature Methode Cap Classique us a tribute to Desiderius Pongracz, a nobleman and refugee from the Hungarian uprising, whose sheer genius and vision revitalised viticulture in 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 selected vineyard blocks in the Stellenbosch region. The vines, growing on south-facing slopes, have produced wines of exceptional qulaity for the past eight years.

about the harvest: The Chardonnay and Pinot Noir grapes were harvested at 19.3° Balling in January 2008, 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 4 months. The wine was then bottled for slow secondary fermentation at 15° C, essential for a quality Methode Cap Classique. The wine was matured for a minimum of 48 months on the lees before the sediment was removed by the traditional methods of "remuage" and "degorgement".

Pongracz
Stellenbosch
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