

## Pongrácz Brut 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 Noir | 60% Pinot Noir, 40% Chardonnay

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 : Cap\_Classique body : Full taste : Fruity

pack : Bottle size : 750ml closure : Cork

2015 Sommelier Wine Awards : Sparkling: New World Country - Silver

2011 Amorim Cork Cap Classique Challenge: Best Non-vintage MCC

2011 Michelangelo International Wine Awards: Gold

2011 Veritas Awards: Gold

2011 Effervescent du Monde: Silver Medal (Only SA Brut medalist)

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 60% Pinot Noir that imparts a clean fineness, and 40% 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

Stellenbosch

+27.218658200

www.pongracz.co.za