

## Pongrácz Desiderius Brut 2009

It is alluring with a rich complexity and a slight green tint that teems with lively bubbles. Nuances of fresh fruit, almonds and rich buttery bread, delight the senses.

This prestige cuvee is the ultimate pairing with bitter dark chocolate, duck liver parfait, and orange scented delights.

**variety :** Chardonnay | 60% Chardonnay, 40% Pinot Noir

**winery :** Pongracz

**winemaker :** Elunda Basson

**wine of origin :**

**analysis :** alc : 11.37 % vol    rs : 5.1 g/l    pH : 3.22    ta : 5.7 g/l

**type :** Cap\_Classique    **style :** Off Dry

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

2018 Platter's Wine Guide - 5 stars  
2015 Best Museum Class MCC, Amorim MCC Challenge (2003 vintage)  
2015 Ranked in top 10: Effervescent du Monde 2015 (2008 vintage)  
2015 Best MCC (95.5% rating), South African Wine Index Awards (2003 vintage)  
2015 Effervescent du Monde competition - only South African Top 10 contender  
2014 Silver, International Wine and Spirit Competition (2008 vintage) 2013 International Wine and Spirit Competition - Silver  
2013 93 points, Wine Pleasure's "50 Great Sparkling Wines" (2008 vintage)  
2013 Double Gold at Six Nations Wine Challenge (2008 vintage)  
2012 Five nations Wine Challenge - Double Gold (SA) 2nd in Class  
2012 Veritas Wine Awards - Double Gold Medal  
2012 Old Mutual Trophy Wine Show - Silver  
2012 International Wine Challenge - Silver Medal  
2012 Decanter World Wine Awards - Bronze  
2012 International Wine Review - 90+ Rating  
2011 Veritas - Gold Medal  
2011 Old Mutual Trophy Wine Show- Best Methode Cap Classique

Handcrafted in a uniquely styled fluted bottle that epitomises elegance, quality and nobility, this magnificent Cap Classique encapsulates grace and exceptional character.

**in the vineyard :** The Chardonnay and Pinot Noir grapes were handpicked from three selected vineyard blocks in the Robertson, Stellenbosch and Elgin regions. The vines, growing on south facing slopes, produce wines of exceptional quality.

**about the harvest:** The Chardonnay (60%) and Pinot Noir (40%) grapes were harvested at 19.3°Balling in January 2009 producing a yield of 9-10 tons/ha. 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 Puisse 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.

**in the cellar :** 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 72 months on the lees before the sediment was removed by the traditional methods of "remuage" and "degorgement".

