

Pongracz Blanc de Blancs

The exciting introduction of such an expressive purity of Chardonnay is sure to pique the interest of mainstream drinkers and serious oenophiles alike.

Double-baked goats cheese soufflés, Méthode Cap Classique poached oysters or sustainable white fish in a beurre blanc sauce.

variety : Chardonnay | 100% Chardonnay

winery : Pongracz

winemaker : Pongracz Team

wine of origin : Western Cape

analysis : alc : 12.6 % vol rs : 5.4 g/l pH : 3.2 ta : 6.1 g/l

type : Cap_Classique **style :** Dry **taste :** Fruity

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

2025 Global Sparkling Masters - Gold
2024 Tim Atkin SA Special Report - Best Value Sparkling Wine of the Year
2023 Gilbert & Gaillard - 87 Points
2023 Decanter Awards - Silver
2023 Global Sparkling Masters - Gold
2022 Michelangelo Awards - Gold

in the vineyard : Grapes from some of the finest vineyards in Robertson and Elgin.

about the harvest: The Chardonnay (100%) grapes were harvested at 19.5° Balling in February 2013, from vineyards 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 four months. A small portion of the blend was barrel fermented to enhance the richness and flavour complexity of the final blend. The wine was then bottled for slow secondary fermentation, essential for a quality Cap Classique. The wine was matured for a minimum of 36 months on the lees before the sediment was removed by the traditional methods of “remuage” and “degorgement”.

