

Pongrácz Desiderius Brut 2011

The vintage Desiderius Pongrácz is so much more than just a beautiful bottle and exquisite taste. It's a Cap Classique with a mesmerising personality.

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 | 80% Chardonnay, 20% Pinot Noir

winery : Pongracz

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 11.98 % vol rs : 4.97 g/l pH : 3.2 ta : 6.88 g/l

type : Cap_Classique **style :** Off Dry

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

Vintage 2009

2018 Platter's Wine Guide - 5 stars

2017 Veritas - Double Gold

2017 IWSC - Gold Medal

2017 Amorim Cap Classique Challenge - Gold

Vintage 2008

2015 Ranked in top 10: Effervescents du Monde 2015 (2008 vintage)

2014 International Wine and Spirit Competition - Silver

2013 Wine Pleasure's "50 Great Sparkling Wines" - 93 Points

2013 Six Nations Wine Challenge - Double Gold

2015 Effervescents du Monde - Ranked in top 10

Vintage 2003

2015 Amorim MCC Challenge - Best Museum Class MCC

2015 South African Wine Index Awards - Best MCC (95.5% rating)

2015 Effervescents du Monde competition - only South African Top 10 contender

2013 International Wine and Spirit Competition - Silver

She can transition seamlessly from day to night, so effortlessly dressed in understated elegance - equally at ease on a patio overlooking the ocean to dancing the night away or gazing at the milky-way far from the city skyline.

Award-winning with a number of gold medals, trophies and five-star statuses to her name, she's bold and confident. With a mischievous glint in her eye she holds all she meets spellbound.

in the vineyard : The Chardonnay and Pinot Noir grapes were handpicked from two selected vineyard blocks in the Stellenbosch and Durbanville regions. The vines, growing on south facing s

about the harvest: Grapes were harvested at 19.3° Balling in February 2011 producing a yield of 9 - 10 tons/ha.

in the cellar : The Chardonnay (70%) and Pinot Noir (30%) grapes were harvested at 19.3° Balling in February 2011 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 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. 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 60 months on the lees before the sediment was removed by the traditional methods of remuage and dégorgement.