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Pongracz Noble Nectar NV

On the palate the velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi.

Gorgeous on its own or served with Marsala or Thai chicken curry, smoorsnoek parcels, duck spring rolls served with a quince and chilli jam, fresh strawberries, créme brûlée and tiramisu.



variety : Chardonnay | 51% Chardonnay, 49% Pinot Noir
winery : Pongracz
winemaker : Pongracz Team
wine of origin : Western Cape
analysis : **alc :** 6.2 % vol **rs :** 40.0 g/l **pH :** 3.1 **ta :** 6.35 g/l
type : Cap_Classique
pack : Bottle **size :** 750ml **closure :** Cork

2023 Gilbert & Gaillard International Challenge - 86 Points

in the cellar : The grapes were harvested by hand and placed in small baskets to prevent bruising. In the cellar the juice of the two grape varieties were kept separate and whole bunch pressed with only the best cuvée used as the base wine. After secondary fermentation in the bottle, the wine was left to mature on the lees for a minimum of 24 months to develop structure and character before the sediment was removed by the traditional French method of remuage and degorgement.