

Pongrácz Desiderius Brut 2015

Pongrácz Desiderius Brut 2015 was hand-crafted in a uniquely styled fluted bottle that epitomises elegance, quality and nobility. This magnificent Cap Classique encapsulates grace and exceptional character. It is alluring with rich complexity and a slight green tint that teems with light, lively bubbles on the palate. Nuances of fresh fruit, almonds, and freshly baked bread delight the senses.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir

winery : Pongracz

winemaker : MP Botes

wine of origin : Western Cape

analysis : alc : 11.37 % vol rs : 6.37 g/l pH : 3.11 ta : 6.2 g/l

type : Cap_Classique **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

2022 Michelangelo Awards - Gold

2023 Concours Mondial de Bruxelles - Gold

2023 IWSC - Bronze

2023 Decanter Awards - Bronze

2024 IWSC - Gold

This charismatic signature Cap Classique is a tribute to Desiderius Pongrácz, a nobleman and refugee from the Hungarian uprising, whose sheer genius and vision revitalised viticulture at the Cape. He had the gift of the "third eye" – the ability of seeing the new in the familiar, finding the unexpected in the traditional. Witty and brilliant, his theories were fresh and provocative – not only on viticulture, but also on music and history. He was stirred by the symphonies of Beethoven and impressed by the loyal intelligence of his dachshunds. We pay homage to this scholar and wine lover with this celebrated Cap Classique that bears his name, signature, and family crest. Composed entirely of the noble grape varieties, Chardonnay and Pinot Noir, this elegant Cap Classique is crafted in the classic French tradition.

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

about the harvest: The Chardonnay (70%) and Pinot noir (30%) grapes were harvested between 18 - 20° Balling in January 2013 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. 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 69 months on the lees before the sediment was removed by the traditional methods of "remuage" and "degorgement".

