

DESIDERIUS
★
PONGRÁCZ
MÉTHODE CAP CLASSIQUE

ABOVE ALL ELSE. BE BOLD.

PONGRÁCZ BRUT

THE INSPIRATION

An elegant and distinctive Méthode Cap Classique, Pongrácz is inspired by a nobleman and refugee from the Hungarian uprising, Desiderius Pongrácz, whose sheer genius and vision revitalised viticulture in the Cape. Composed in the classic French tradition of two noble varieties, Pinot Noir and Chardonnay, this magnificent Cap Classique evokes an air of style and sophistication, a tribute to the genius to whom we owe its name.

THE VINEYARDS (VITICULTURIST: BENNIE LIEBENBERG)

Pongrácz is made of Pinot Noir and Chardonnay grapes which are handpicked from vineyards cooled by maritime breezes and selected for their overall quality and suitability. The Pinot Noir vines grow in deep red soil at an altitude of 320m above sea level, whilst the Chardonnay comes from vineyards at 100m to 200m above sea level.

THE WINEMAKING (WINEMAKER: ELUNDA BASSON)

Pongrácz is made of 60% Pinot Noir that imparts a clean flintiness, and 40% Chardonnay for its distinctive body and taste. The grapes are harvested by hand at 18 – 20° Balling from January until mid-February. After whole bunch pressing with minimal skin contact, the clear grape juice is left to settle before it is pumped into steel tanks for cold fermentation. After the first fermentation and malolactic fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for two years before the sediment is removed in the traditional process of “remuage” and “dégorgement”. The bottles are then corked and laid down in a cool cellar for a further 2 – 4 months.

WINEMAKER'S COMMENTS

This is a timeless Cap Classique with great elegance and complexity. Crisp green apple notes and nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of blackberry fruit flavours with a long lingering aftertaste. It is perfect for any occasion and is a superb partner to sashimi, oysters in a red onion vinaigrette or fresh mint and pea soup.

AWARDS

- 2015 - Gold, Amorim MCC Challenge
- 2014 - Silver, International Wine and Spirits Competition
- 2013 - 89 points, Wine Pleasure's "50 Great Sparkling Wines"
- 2012 - Bronze, Amorim MCC Challenge

TECHNICAL ANALYSIS

Residual sugar	8.4 g/l
Alcohol	12.6 vol %
Total acidity	6.1 g/l
pH	3.24

