



Desiderius

DESIDERIUS PONGRÁCZ 2009

THE INSPIRATION

This charismatic signature Méthode 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, whether it be in Hungarian, German, French, Russian, English or Afrikaans, his theories were fresh and provocative – not only on viticulture, but also 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.

THE VINEYARDS (VITICULTURIST: ANNELIE VILJOEN)

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

THE WINEMAKING (WINEMAKER: ELUNDA BASSON)

The Chardonnay (60%) and Pinot Noir (40%) grapes were harvested at 19.3° Balling in January 2009 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 72 months on the lees before the sediment was removed by the traditional methods of “remuage” and “degorgement”.

WINEMAKER'S COMMENTS

Handcrafted 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 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 cuvée is the ultimate pairing with bitter dark chocolate, duck liver parfait and orange scented delights.

AWARDS

- 2015 - Best Museum Class MCC, Amorim MCC Challenge (2003 vintage)
- 2015 - Ranked in top 10: Effervescents du Monde 2015 (2008 vintage)
- 2015 - Best MCC (95.5% rating), South African Wine Index Awards (2003 vintage)
- 2014 - Silver, International Wine and Spirit Competition (2008 vintage)
- 2013 - 93 points, Wine Pleasure's "50 Great Sparkling Wines" (2008 vintage)
- 2013 - Double Gold at Six Nations Wine Challenge (2008 vintage)

TECHNICAL ANALYSIS

Residual sugar	5.1 g/l
Alcohol	11.37 vol %
Total acidity	5.7 g/l
pH	3.2

