

DESIDERIUS
★

PONGRÁCZ

MÉTHODE CAP CLASSIQUE

NOBLE NECTAR

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. This latest edition to the range pays tribute to the medium-sweet Champagne enjoyed by royals and dignitaries at the height of the 19th century. Crafted in the classic French tradition of secondary bottle fermentation, this blend of Pinot Noir and Chardonnay is pure indulgence.

THE VINEYARDS (VITICULTURIST: BENNIE LIEBENBERG)

Only the finest Pinot Noir and Chardonnay grapes were handselected for this refreshing Méthode Cap Classique sourced from vineyards in the Coastal region with varying slope orientation, soils and micro-climates.

THE WINEMAKING (WINEMAKER: ELUNDA BASSON)

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 *dégorgement*.

WINEMAKER'S COMMENTS

The delicate sweetness of Pongrácz Noble Nectar is presented in a beautifully shaped purple-hued bottle which, when placed under UV-light, illuminates to create show-stopping dazzle. On the palate the velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi.

FOOD PAIRING

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

CHEMICAL ANALYSIS

Alcohol – 12,68 vol%
Residual sugar – 40 g/l
Total acidity – 6.2 g/l
pH – 3.1

