

Desiderius Pongrácz

DESIDERIUS PONGRÁCZ 2008

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. His was 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: Bennie Liebenberg)

The Chardonnay and Pinot noir grapes were handpicked from two 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 (70%) and Pinot noir (30%) grapes were harvested at 19.3° Balling in January 2008 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 48 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 light, lively bubbles and raciness on the palate. Nuances of fresh fruit, almonds and freshly baked bread delight the senses. This prestige cuvée is the ultimate pairing with fresh oysters, smoked salmon and steamed mussels. It also partners sublimely with mushroom and spinach risotto.

Awards

Double Gold at Six Nations Wine Challenge 2013
93 points in Wine Pleasure's 50 Great Sparkling Wines 2013

Technical Analysis

Residual sugar	7.5 g/l
Alcohol	12.2 vol %
Total acidity	6.7 g/l
pH	3.22



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