

DESIDERIUS
PONGRÁCZ
MÉTHODE CAP CLASSIQUE
ABOVE ALL ELSE. BE BOLD.

PONGRÁCZ BLANC DE BLANCS

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. Pongrácz, South Africa's leading Méthode Cap Classique brand, expands its world-renowned range of Méthode Cap Classiques with a 100% Chardonnay Blanc de Blancs. Encased in the brand's signature bottle, this elegant homage to classic French tradition is the perfect addition to elevate an already stellar collection.

THE VINEYARDS (VITICULTURIST: BENNIE LIEBENBERG)

Pongrácz Blanc de Blancs is made of Chardonnay grapes which are handpicked from vineyards cooled by maritime breezes and selected for their overall quality and suitability. The grapes were handpicked from two selected vineyard blocks in the Robertson and Elgin region. These vines have produced base wines of exceptional quality for the past 8 years.

THE WINEMAKING (WINEMAKER: ELUNDA BASSON)

The Chardonnay (100%) grapes were harvested at 19.5° Balling in February 2013, from vineyards 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. A small portion of the blend was barrel fermented to enhance the richness and flavour complexity of the final blend. The wine was then bottled for slow secondary fermentation, essential for a quality Cap Classique. The wine was matured for a minimum of 36 months on the lees before the sediment was removed by the traditional methods of “remuage” and “degorgement”.

WINEMAKER'S COMMENTS

Elunda Basson, winemaker of Pongrácz, explains that the exciting introduction of such an expressive purity of Chardonnay is sure to pique the interest of mainstream drinkers and serious oenophiles alike. “Typically the Champagne of choice among wine connoisseurs, Blanc de Blancs is crafted in the classic French tradition, boasting an attractive depth of brioche, having been on lees for a minimum of 36 months.

FOOD PAIRING RECOMMENDATIONS

Best food pairings for the vintage, Basson suggests double-baked goats cheese soufflés, Méthode Cap Classique poached oysters or sustainable white fish in a beurre blanc sauce. “With its elegant and lithe style, Blanc de Blancs will develop from being quite restrained when young to having a brioche richness that overlays an intense expression of fruitiness. The citrus aromas are complemented by alluring creaminess, creating a linear and focused mineral-driven finish.”

TECHNICAL ANALYSIS

Residual sugar	5.4 g/l
Alcohol	12.6 vol %
Total acidity	6.1 g/l
pH	3.2

