



Pongrácz Nectar Rosé Light

THE INSPIRATION

An elegant and distinctive Méthode Cap Classique, Pongrácz Nectar Rosé Light 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

Pongrácz Rosé is made of Chardonnay and Pinot Noir grapes which are hand-picked 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

Pongrácz Nectar Rosé light is crafted predominantly of Pinot noir for its distinctive body and taste complemented by Chardonnay that imparts a clean flintiness. 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 cold fermented in stainless steel tanks. After the first fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for 12 months 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. The blend of the red wine dosage, which is added after "dégorgement", gives this Cap Classique its rosé blush as a result.

WINEMAKER'S COMMENTS

This Cap Classique, delights and evokes an air of romance with its delicate cherry blossom hue. Great complexity on the palate with lower alcohol and enhanced sweetness, strawberry and red berries, layered with nuances of spicy aromas and yeasty undertones. The firm mousse and persistent bead reveal wonderful red berry and spicy flavours, rounded off with a light yet lingering aftertaste.

TECHNICAL ANALYSIS

Residual sugar	37.14 g/l
Alcohol	8.29%
Total acidity	5.80 g/l
pH	3.01 g/l

