



## Pongrácz Rosé

### THE INSPIRATION

An elegant and distinctive Cap Classique, Pongrácz Rosé 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 Pinot Noir and Chardonnay grapes which are handpicked 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 Rosé is made of 51% Chardonnay for its distinctive body and taste and 49% Pinot Noir 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 left to settle before it is pumped into steel tanks for cold fermentation. After the first fermentation and malolactic fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for 15 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. Dosage with Pinot Noir after “dégorgement” lends this Cap Classique its enchanting Rosé blush.

### WINEMAKER'S COMMENTS

This Cap Classique Rosé delights the palate as much as the eye and evokes an air of romance with its delicate salmon pink hue. Delicate strawberry tones are layered with whiffs of baked bread. On the palate it is perfectly balanced with clean acidity and juicy blackberry fruit. The Rosé lends itself to rich duck confit and is a must with truffle and mushroom risotto.

#### TECHNICAL ANALYSIS

Residual sugar	8.3 g/l
Alcohol	12.3%
Total acidity	6.09 g/l
pH	3.31

