

Pongracz Brut Sparkling



Origin

Country	South Africa
Wine Region	Western Cape
Winery	Distell

Technical Data

Grape Varieties	Chardonnay and Pinot Noir
Type	Sparkling white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes are harvested by hand at 18 – 20°. 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.
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Ageing	The wine is left on the lees for 15 months before the sediment is removed in the traditional process. The bottles are then corked and laid down in a cool cellar for a further 2 – 4 months.
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Description

In Brief	An elegant and distinctive Methode Cap Classique, Pongracz is inspired by a nobleman and refugee from the Hungarian uprising, Desiderius Pongracz, 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.
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Tasting notes	A wine with great elegance and complexity. Crisp green apple notes and aromas of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm and persistent mousse that make it particularly attractive. It imparts a wonderful foamy mouthful of blackberry fruit flavours with a long lingering aftertaste.
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Food Pairing	It is perfect for any occasion and is a superb partner to sashimi, oysters or sea food dishes.
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Notes

