

ROYAL TOKAJI 2005 ST. TAMÁS

SINGLE-VINEYARD

FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Furmint, Hárslevelü
Vineyard Size:	11.9 hectares (29.4 acres)
Vine Age:	
7.2 hectares (17.79 acres):	Planted 1982-1987
4.7 hectares (11.61 acres):	Planted 2001
Harvest Dates:	September 28-October 27
Barrel Aging:	24 months in 5-year-old, 300-liter (80-gallon) barrels
Bottled:	May 7, 2009
Production:	214 cases (6/500ml)
Alcohol:	8.5%
Total Acidity:	12.3g/L
Residual Sugar:	212g/L



THE SZT. TAMÁS VINEYARD

The Szt. Tamás (saint tah-mahsh) Vineyard is located north of Royal Tokaji's Nyulászó Vineyard on south-, southwest- and southeast-facing slopes at nearly 220 meters (720 feet), overlooking the winery's cellars. Named for the apostle Saint Thomas, the vineyard has red, volcanic clay soil, high in iron oxide, that has the ability to retain moisture, which is very helpful in drought years. Wines produced from grapes grown in the Szt. Tamás Vineyard have a lovely, pure fruitiness, nice acidity and good ageability.

THE 2005 VINTAGE

The winter was mild but very long; therefore budbreak did not progress as expected. There was a terrible hailstorm in early May, and the village suffered from heavy flooding when it rained 100 to 127 millimeters (four to five inches) in one hour. A cold, rainy period during blossoming resulted in poor fruit set. It was obvious by this time that we would not have a large crop. The weather was rainy and cold during the summer, and most of us nearly lost all hope of having proper grapes for the vintage. Autumn, however, changed our expectations. Wonderfully dry, hot weather in September and October could not bring back the lost crop but did change the quality of the existing crop to a far better level. Berries had concentrated aromas and nice, clean, fruity flavors because of the low yields and hot autumn temperatures. Acidity, which was sharp at the end of August, lost its rough edge, so the structure of our wines is very promising. This lovely Indian summer developed high-quality aszú berries in reasonable volume. It is clear that these wines will have a very complex character with long aging potential.

TASTING NOTES

Aromas of tropical fruit with botrytis dominate the nose, while intensely fruity flavors are accompanied by spices. Characteristic of wines produced from Szt. Tamás, the 2005 vintage displays a rich minerality, unique harmony and long, endless finish and is capable of very long aging.

SERVING SUGGESTIONS

Royal Tokaji's Aszú wines are wonderful on their own as an apéritif or digestif, with cigars and petits fours. Given their bright acidity, these wines also pair well with a wide variety of foods, including foie gras, fruit tarts, chocolate desserts and a variety of cheeses. Serve slightly chilled at 12 to 15 degrees Celsius (54 to 59 degrees Fahrenheit) in a small port glass or a glass of similar size.

WILSON DANIELS 
SINCE 1978