



ROYAL TOKAJI 2015 ODDITY

Varietals: 100% Furmint
AVA: Tokaj, Hungary
Alcohol: 13%
Sugar: 2.2 g/L
Total Acidity: 5.7 g/L
Bottled: April 4, 2016

2015 Vintage Notes:

2015 was a very good vintage for Dry and Late Harvest wines, with generally warm and dry conditions prevailing in and around Royal Tokaji's vineyards in Mád, Tarczal, and beyond. Flowering took place in perfect conditions, warm, dry and sunny. Fruit set was also successful but, to general bemusement and for no apparent good reason, there were far fewer bunches than normal.

The vines developed well throughout June and July, promising good quality and quantity. However, towards the end of July and throughout August drought conditions set in, with rainfall levels at the lowest since records began - from the beginning of the year to harvest, in some parts of the region there was as little as 180mm of rainfall.

As a result, the challenge was to pick at the right time to maximize ripeness and fruit intensity while avoiding loss of acidity and high pH, and promoting optimum potential alcohol levels. This was successfully achieved, no doubt assisted by the vines having fewer grapes to ripen than usual – perhaps nature had previously foreseen potential problems and adapted accordingly.

Harvest for our dry styles was earlier than average, not for the first time in recent years, beginning on September 8th for Furmint in Tarczal, some two weeks sooner than usual. Sunny, warm and calm weather led to comparatively straightforward picking conditions and a good yield of ripe, healthy grapes with excellent sugar levels and moderate but crisp acidity was collected. Harvest was extended to early October to maximize the conditions.

Tasting Notes:

A finely balanced wine where the Furmint grape shows its fine apricot and peach fruit with subtle hints of oak from the Hungarian barrels in which it was matured. A lively wine with crisp acidity, complex and a long finish.

