



# Hungary

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Tasting notes from the following growers:

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## Hungary

*Date & place of tasting in italics*

Growers / Wineries are in alphabetical order with area underneath

### Tokaji – Region / Making

The region is mainly in Hungary but there are vineyards in Slovakia under this name. Situated close to the Carpathian Mountains the vineyards are to be found at a height of 457 metres above sea level on volcanic soils rich in iron and lime. The climate is extreme with bitterly cold winters, very hot summers then rain in the early autumn followed by an Indian summer, ideal conditions for the development of Noble Rot (*Botrytis*)

There are a number of grapes with Furmint (60%), Hárslevelü (30%) but Yellow Muscat, Zéta, Kövérszölo and Zabar still found in small quantities.

There are basically four styles

Dry

Szamorodni – dry but with a high proportion of botrytised grapes

Aszú – sweet from botrytised grapes

Eszencia – picked late and very rich and sweet.

To make Aszú the grapes with *Botrytis* are picked trampled into a dough and to this is added either must or wine and left together for 24 to 48 hours with some stirring. The sweetness (today based on sugar content) is measured in Puttonyos.

### Wineries

Campanula Winery  
Balatonboglár

### Rosé Wines

**Pinot Noir Rose 2014**

87

2016-17

*Tasted in the Carlton Club September 2016*

The nose has a mix of red fruits the start of the pale fresh with a raspberry redcurrant mix.

There is more depth in the middle mulberry with a hint of black fruits the finish is firmer and fresh.

**Crown Estates  
(Formerly Tokaji Kereskedőház)  
Hatalos Hill  
Tokaji**

**Sweet White Wines**

- |   |           |                |
|---|-----------|----------------|
| <b>Tokaji Aszú 2002 - 5 Puttonyos</b>   | <b>93</b> | <b>2011-20</b> |
| <i>Furmint Harslevelu</i>   |           |                |
| <i>Tasted at the Carlton Club July 2011</i>   |           |                |
| <i>Tasted in Vintners' Hall Patrice Noyelle's Retirement Dinner July 2013</i>   |           |                |
| There is an attractive mix of flavours on the nose a bitter sweetness about it with honeyed marmalade backed by lime and lemon. The palate mirrors the nose with the richness of the sweet fruit underpinned by the freshness of citrus and given an exciting complexity by the flavour of toasted hazelnuts and almonds. It goes well with the sweeter part of meal is delicious with cheese and is a great glass to linger with at the end of a meal. |           |                |
| <b>Tokaji Aszú 2020 – 5 Puttonyos</b>   | <b>93</b> | <b>2017-26</b> |
| <i>Tasted in the Carlton Club March 2017</i>  |           |                |
| Tropical fruits and yellow peach the nose has a mix of flavours the start of the palate rich with ripe fruit. There is mid freshness lighter fragrant citrusy but under the fresh fruits ripe apricot and candied peel gives richness depth of flavour on the finish.   |           |                |
| <b>Tokaji Aszú 4 Puttonyos 2003</b>   | <b>93</b> | <b>2014-24</b> |
| <i>Tasted at the Royal College of Physicians May 2014</i>   |           |                |
| The nose is rich with tropical fruits and orange peel and the start of the palate has the same depth of flavour. Lighter in the middle with tangerine freshness there is a lovely nutty character almonds and hazel nuts. The lighter fresher feel gives way to sweet fruit at the back apricots, prunes and candied peel.  |           |                |

**Dobogó  
Tokaji**

**White Wines**

- |  |           |                |
|--|-----------|----------------|
| <b>Furmint 2013</b>  | <b>92</b> | <b>2016-19</b> |
| <i>Tasted at the Royal College of Physicians June 2016</i>   |           |                |
| Spicy hazel nuts the nose has a mix of fragrances the fruit on the palate rich with pear, apricot and quince. There is a fresher feel at the back lime and mineral just a hint of salt the finish lively racy with lime freshness. |           |                |

**Hilltop Winery**  
**Neszmély**  
**Tokaji**

**White Wines**

**Corvinus Chardonnay 2011**

**89 2012-15**

*Tasted at the Stone House Hotel Wensleydale September 2012*

There are a lot of exciting things happening in Hungary and this is a lovely example of the Chardonnay grape. The mix of apple and greengage on the nose is backed by fragrance and spice. The mid palate is quite sweet some nice rich melon but the citrus towards the back refreshes and lightens the finish. It certainly goes well with fish but there is enough flavour for chicken, guinea fowl and even pork

**Holdvölgy**  
**Mad**  
**Tokaji**

**Sweet White Wines**

**Exaltation Muscat Nyulaszo 2012**

**89 2017-21**

*Tasted at the Royal College of Physicians October 2017*

The nose is light fragrant spicy the palate has white peach with hazel nuts at the back. The sweeter fruit is underpinned by citrus the finish has freshness and spicy fragrances.

**Meinklang**  
**Somló Region**

**White Wines**

**Somló Organic White 2011**

**91 2013-16**

***Olazriesling Juhfark Hárslevelü Furmint***

*Tasted at the Carlton Club July 2013*

The nose has some rich flavours tropical fruits backed by citric freshness. The start of the palate is fresh but the mid palate is sweeter and richer with pears, pineapple and tangerine a lovely complex mix. Lime and lemon at the back refresh the finish flavours that linger.

**J 10 Jurfark 2010**

**92 2014-18**

*Tasted at the Carlton Club June 2014*

The nose has lots of complexity with ripe apples hazel nuts and some citrus. The mix on the mid palate is richer ripe apples and pears with mineral and lime refreshing the back palate the apricots and hazel nuts adding to the complexity.

Oremus  
Tolcsva  
Tokaji

### White Wines

**Mandolás Dry Furmint 2011** 89 2013-16

*Tasted at Fields Morris & Verdin March 2013*

The nose has attractive lemon flower fragrances fresh but quite light. The palate has more depth some rich pear backed by apple with the freshness towards the back bringing out the fragrances.

### Sweet White Wines

**Tokaji Noble Late Harvest 2008** 92 2013-20

*Tasted at Fields Morris & Verdin March 2013*

Raisins and sultanas the mix of dried fruits gives richness on the nose and depth on the start of the palate. There is underlying freshness a touch of citrus but it fills out towards the back with ripe pear, apricot and yellow peach.

**Tokaji Noble Late Harvest 2014** 92 2017-23

***Furmint 50% Harslevelu 30% Zeta 15% Muscat de Lunel 5%***

*Tasted at the Royal College of Physicians October 2017*

The nose has dried fruits, hazel nuts a mix of flavours the palate is rich with raisins, sultanas and dates. The underlying freshness gives balance but it fills out at the back with ripe apricot, dates and spicy dried fruits.

**Tokaji Aszú 5 Puttonyos 2005** 96 2013-22

*Tasted at Fields Morris & Verdin March 2013*

The hint of volatile on the nose adds an extra complexity to the apricot peach mix. Ripe fruit fills out the start of the palate but the underlying citrus refreshes and gives a lighter feel in the middle yet the honeyed richness of the fruit is there fleshing out the finish.

**Tokaji Aszú 6 Puttonyos 2002** 96 2013-20

*Tasted at Fields Morris & Verdin March 2013*

There is a honeyed richness on the nose and a sweet mix of fruit on the palate. Ripe apricot and yellow peach fill out the mid palate sumptuous and fleshy but the richness of the mid palate is



underpinned by fresher fruit that balances. The finish though is supple fleshy rich with lots of honey and ripe fruit.

**Château Pajzos  
Tokaji**

**White Wines**

**Dry Furmint 2015**

**87 2016-19**

*Tasted at the Royal College of Physicians June 2016*

Resinous and nutty on the nose the palate has dried fruits and hazel nuts. Bright and fresh in the middle the back palate is sweeter and richer but it finishes bright with citrus fruits, nuts and a touch of resin.

**Polgar Winery  
Villány**

**White Wines**

**Chardonnay Barrique 2016**

**89 2018-21**

*Tasted in the Mansion House June 2018*

The nose has a powerful mix of fruits the palate has ripe melon and a touch of apricot. There is enough underlying freshness to balance slightly firmer at the back the rich fruit on the finish has a touch of spicy oak

**Royal Tokaji  
Mad  
Tokaji**

**Sweet White Wines**

**Tokaji Aszú 1990 - 5 Puttonyos**

**95 1995-2018**

*Tasted at the Royal Tokaji tasting Cavalry & Guards Club November 1994*

The nose is rich ripe and sweet the palate fleshy with honeyed fruit. The exotic rich fruit the candied peel and honeyed apricot is underpinned by a touch of citrus slightly fresher at the back but the ripe fruit the fleshy richness fills out the finish.

**Bojta 5 Puttonyos 1990  
Single Vineyard**

**92 1995-2019**

*Tasted at the Royal Tokaji tasting Cavalry & Guards Club November 1994*

The nose is quite closed and the start of the palate firm. There is sweetness in the middle apricots and candied fruit lighter at the back the finish is leaner long with a touch of aromatic spice.

**Tokaji Aszú 2007 - 5 Puttonyos** 94 2012-24

***Furmint Harslevelu Muscat de Lunel***

*Tasted at Lincoln's Inn July 2012*

*Tasted at Dyers' Hall January 2013*

95 2013-25

Although the nose has an orange blossom fragrance behind is lots of rich ripe honeyed apricot and candied orange peel. The palate has a sumptuous richness ripe fruited with an attractive mix of flavours. The exotic lushness is balanced by some freshness hints of citrus but the finish has all the fleshy richness of the nose

**Tokaji Aszú 2009 – 5 Puttonyos** 96 2017-27

*Tasted in the Carlton Club March 2017*

The nose has fragrance a hint of almonds and hazel nuts the palate is rich with ripe apricots, candied orange peel, honey depth of flavour. The fleshy richness the exotic mix of sweet fruits the honey and marmalade is underpinned by tangerine fresher at the back but it finishes with a luscious honeyed richness.

**Tokaji Aszú 2013 – 5 Puttonyos** 94 2017-27

*Tasted in the Carlton Club September 2017*

The nose has nutty fragrance almonds and hazel nuts a hint of white pepper the palate is rich with ripe nectarines, candied orange peel and honey depth of flavour. The fleshy sweet fruit the exotic mix of fruits and marmalade is underpinned by tangerine fresher at the back youthful fragrant but it finishes with ripe apricots.

**Birsalmas 5 Puttonyos 1990** 95 1997-2019

***Secundae 1700***

**Single vineyard**

*Tasted at the Royal Tokaji tasting Cavalry & Guards Club November 1994*

The nose is a bit closed the start firm but it opens up in the middle with opulent fleshy richness. Spicy, grapey in the middle there is a floral fragrance about the fruit with richness ripe fruit giving flesh at the back and on the finish.

**Nyulaszo 5 Puttonyos 1990** 95 1997-2018

***Primae Classis 1700***

**Single Vineyard**

*Tasted at the Royal Tokaji tasting Cavalry & Guards Club November 1994*

Light fragrant fresh the nose has an elegant charm and the start of the palate is light with white peach and tropical fruits. More depth in the middle marmalade richness but at the back the touch of citrus refreshes and lightens the finish.

**Essencia 1990** 96 1995-2020

***First Class (777 grms/litre sugar)***

*Tasted at the Royal Tokaji tasting Cavalry & Guards Club November 1994*

Floral fragrant oriental spices and perfumes there is a lot happening on the nose. The palate is sensuously sweet, rich with milk chocolate and sultanas the richness balanced by a hint of freshness at the back palate the finish sumptuous and lush.

**Teleki  
Villandry**

### Red Wines

**Villáni Cuvée 2012** 88 2016-18

***Cabernet Sauvignon Cabernet Franc Kekfrankos***

*Tasted at Celtic Haven Pembrokeshire August 2016*

Bramble and cassis both nose and palate has a mix of black fruits. There is depth of fruit the tannins fine the mid palate fleshy and rich. A powerful mix of flavours ripe fruit at the back the finish though lighter with a bramble and bilberry mix.

**Tornai  
Somló**

### White Wines

**Zenit 2012** 93 2014-19

*Tasted at the Carlton Club June 2014*

The nose has ripe peach depth and the start of the palate is sweet with a complex mix of flavours. Lime and apple refresh the palate quite light in the middle with the mineral and flint at the back giving a racy freshness on the finish.

**Zenit 2013** 93 2015-20

*Tasted in Lilley May 2015*

Tangerines, nectarines and white peach there is a mix of flavours on the nose and the start of the palate feels sweet. A mineral core some citrus and apple the mid palate is fresh and although there are hints of sweetness at the back the finish is bright flinty with a slight salty tang.

**Weingut Weninger  
Lake Neusiedl  
Burgenland**

## Red Wines

- Kékfrankos Balf 2009** 89 2013-18  
*Tasted at the Carlton Club July 2013*  
Ripe fruit gives richness and sweetness on the nose and depth of flavour on the start of the palate. There is a fresher feel on the mid palate some black cherry bitter red cherry an exciting mix of flavours. Fleshy fruit fills out the back palate and gives sweetness on the finish.
- Kékfrankos Balf 2011** 92 2014-19  
*Tasted at the Carlton Club June 2014*  
Bramble black cherry the black fruits are fresh the start of the palate herbal. The mid palate has lots of rich sweet fruit layers of flavours. Although the back palate seems firm there is sweetness a ripe black fruited mix on the finish.
- Kékfrankos Balf 2012** 92 2014-19  
*Tasted in Lilley May2015*  
The black fruits on the nose are backed by herbal freshness the start of the palate bright an attractive mix of bramble and black cherry. Richer and sweeter in the middle there is a nice depth of fruit with at the back the freshness of bitter cherry.
- Sopron 2011** 90 2014-20  
***Kékfrankos Pinot Noir Cabernet Franc Merlot***  
*Tasted at the Carlton Club June 2014*  
Fresh on the nose black fruits have an underlying herbal twist. The start of the palate has a mix of fresh fruits and the mid palate is firm with obvious tannins. There is sweetness at the back cassis and mulberry but it finishes lighter slightly herbal.

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