

# HUNGARY

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The emergence of Pinot Grigio is not the only success story from Hungary's wine industry. It may be a surprise that the country has some great wine making traditions. Unfortunately these disappeared under Communism's influence. Since then, a tremendous range of great value wines is now made using 'international' grapes and modern techniques by dedicated family growers, many based around Lake Balaton. There has also been a lot of investment from Western European countries and individuals.

## NAGYREDE ESTATE PINOT GRIGIO

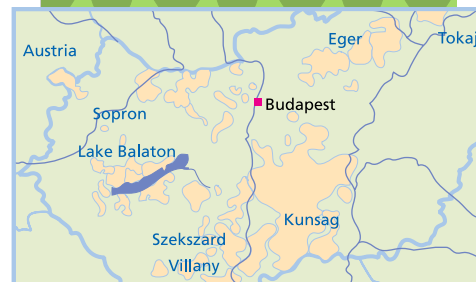
What has made wine made from the Pinot Grigio grape into one of the trendiest and most requested drinks over the last five years? It breaks one of the fundamental rules – it was not, perhaps is not, the easiest wine name to pronounce. Yet its combination of spiciness, crispness and lightness have attracted many drinkers who were becoming tired of heavy over-oaked Chardonnay.

Nearly all of us thought that Pinot Grigio originated in the Alto Adige in North-East Italy. That is what nearly all the wine books say. NOT TRUE. The vines (called Szurkebarat) were planted around 1375 in Hungary as cuttings of Pinot Gris.

So our Nagyrede Estate Pinot Grigio can properly claim to come from the wine's original area. Our customers find it virtually irresistible in terms of quality and value. From nowhere in 2005/6, we now sell nearly 40,000 bottles a year which makes it a very successful growth pattern.



Lake Balaton



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## WHITE

### Nagyrede Estate Chardonnay

This lightly oaked wine has lots of ripe apple and citrus flavours with a creamy finish. Underrated but great value- give it a try and we are sure that you won't be disappointed.

### Nagyrede Estate Pinot Grigio

Incredibly popular, this wine is very soft and rounded. Hints of ripe apple and honey developing lively, aromatic characteristics giving a full and spicy flavour and a crisp, attractive finish.

### Chapel Hill Sparkling Pinot Grigio

A stylish, fresh and appealing sparkler with fine bubbles and a clean lingering finish.

Taste Guide	Trade Sales Price
2	£4.03
2	£4.03
2	£4.92

