

ST. DONAT ESTATE FURMINT 2014



FERMENTATION AND AGING

Fermentation: 100% fermented in stainless steel with local selected yeast and temperature control. Aged in stainless steel and french 225L casks.

TECHNICAL DATA

- Alcohol percentage: 11
- Total acid (g/l): 6.5
- C6 sugars (g/l): 3
- Sulphur-dioxide at bottling (total/free): 90 mg / 40 mg
- pH: 3.25

BACKGROUND

Blessed by the Heavens

The estate is named after the patron saint of Balaton wine region. St. Donat started out as a legionary in Emperor Marcus Aurelius's elite troops during the 1st century AD. During a battle in the Roman province of Pannonia (currently western Hungary) he turned to God for help. A heavy storm quickly formed and demolished enemy lines, leaving the Romans untouched and ultimately, victorious. According to legend, summer hailstorms avoid Balaton vineyards ever since.

Estate – Terroir Triangle

St. Donat Estate covers about 30 acres in ten different crus around Csopak, Tihany, and Kál. Vineyards in Csopak feature red permian sandstone and triassic marl soils, while Kál and Tihany offer a rich mixture of volcanic basalt, tuff, and limestone soils. These three growing areas form one of the most interesting and highly rated triangular terroirs in the Balaton wine region.

Heritage – Family and Commitment

Our family's links to vineyards and wine-making reach back more than two centuries. The winery is located at our main vineyard in Csopak along with the estate's famed restaurant - Marga - whose name refers to the marl soil found on the best slopes of the area. The estate is fully family-owned and we are committed to passing it on to coming generations.

Philosophy – Quality and Singularity

Lake Balaton is among the world-class terroirs typical of Central Europe, where volcanic soils rich in mineral clays and chalk combined with diverse microclimates and timeless viticulture result in truly unique wines. At St. Donat, our aim is to showcase this singularity through a slim range of sustainably grown regional grapes. We respect old vineyards and reserve grapes for vineyard- and soil-selected wines. Our technology blends conservative and innovative organic elements. In the cellars, we rely on natural yeast, gentle aging, light filtration, and stringent quality control. All wines are estate bottled, and every step of production takes place exclusively on site.

THE VINEYARD

The Estate Furmint is a blend coming from our Nagykút, Szitahegy and Hegyalja vineyards. The three Furmint plantations together cover less than 5 acres with an average age of 15 years on a medium steep slope, facing Lake Balaton in the south. The bedrock is part of the typical clay-limestone „Csopak Marlstone Formation” (marga) with crushed marl subsoil and a mineral rich clay-loess mixture on the top.

VINTAGE AND HARVEST

2014 was a cool vintage with heavy rainfalls during the blooming season in June and before the harvest period in September. The grapes faced high water stress. We made multiple bunch selections, which resulted low yields. We harvested good quality crop with high, but ripe acidity. Hand-picking in 3 steps, from middle of september to middle of october, with yields less than 1 kg/vine.