

## Information on the harvest

In Hungary we expect approx. 20% less yield than estimated, totalling about 3 million Hl wine; nevertheless, this year is most promising in terms of inner content. The cellar stock is compensated by the lower amount of yield.

In our wine order the members represent the whole territory of Hungary. Consequently, the oenologists of three key wine districts represent our wine order.

### -Villány Wine District:

Primarily red wine is produced, while the proportion of white wines and rosé wines is lower.

The main harvest season is September, but in 2009 harvest still continued at the beginning of November. On Márton Day (11 November) the new wines are already being presented to the consumers.

### -Hajós Wine District.

Represented by: Brilliant Holding Ltd.- Kőfalvi Magdolna

Grape types:

- Kékfrankos
- Merlot
- Cabernet sauvignon

The grape area of 83 hectares is situated in the Danube valley. This year, owing to the dryness, the harvest began earlier / 28 September/ than in previous years.

The sugar content of grape has reached 19,5–20 MM.

Manual harvesting is performed, so that clusters of grapes can be selected.

Kékfrankos is the raw material for their Rose wine –only the free-run win is applied from their pneumatic euro press.

The Kékfrankos was followed by the harvesting of the Pinot Noir, and then the Merlot grapes. In case of this type, the sugar content exceeded 20–21MM.

As for Cabernet sauvignon, they had waited for the grapes to get shriveled by the end of October, and thus the sugar content increased over 22MM. This vintage is beautiful, deep rubint colourshigh sugar content with harmonious acids.

### Tokaj Wine District

Represented by: Tolcsva –bor Kft. – Sajgó Krisztina, Sajgó Gáborné

This vineyard is located in the geometric centre of Tokaj Hegyalja, in Tolcsva and its vicinity. In Tokaj Hegyalja the early type of sárgamuskotályos was harvested in September.

The so-called “large harvest” started on 20 October. On this day we started to harvest the main grape types of the Wine District, Furmint and Hárslevelű. Thanks to the favourable weather, harvest started a bit earlier than in previous years. We have managed to reach a sugar content of 20–24 MM.

The raw material of late harvest wines is still being harvested. We expect to finish this work by 15 November.

In our wine district only manual harvesting is allowed since we select the dry 'aszú' (cibeba) grapes for the Szamorodni wines separately and sort the 'aszú' for the production of aszú wine by the grape.

This year the yield quantity is considerably lower than that of the previous year.

2009-11-18, Tolcsva- Hungary

Krisztina Sajgó