

Buckingham Tasting Circle 20th February 2025

Benedek 'Epreskert' Sauvignon Blanc 2024, Mátra **RRP £14.90 Now: £12.70**

From third-generation winemaker Péter Benedek's namesake family vineyard in Mátra comes this youthful and vibrant Sauvignon Blanc. It's mouthwatering with juicy flavours like ripe honeydew, crisp green apple, and zesty citrus – plus pronounced minerality from the vineyard's volcanic soils. Its liveliness will perk up poultry, seafood, pasta, and roasted vegetable dishes with lemon-based sauces – a perfect accompaniment to creamy goat cheese.

Sabar Kéknyelű 2023, Badacsony, **RRP £17.90 Now: £15.25**

Founded in 2009 by Gábor Ádám, Sabar – located in the Badacsony region – is home to this rare Kéknyelű variety. Fermented in stainless steel and matured in oak for only 4 months, this elegant, single-vineyard white is both bright and creamy – with flavours like tangy lemon, fleshy white peach, a dash of white pepper, and persistent salinity from the region's basalt soils.

Péter Pince 'Mézes-Mály' Hárslevelű 2022, Tokaj **RRP £16.30 Now: £13.90**

Péter's Hárslevelű comes from Tarcal – a single lot from the Mézes-mály Vineyard – considered a First Growth Tokaji plot. The wine is fermented in tank, then matured in a combination of new and used oak barrels, resulting in softly textured, yet mouthwatering example of Hárslevelű overflowing with juicy flavours like crisp apple and ripe peach accompanied by delicate creaminess.

Markvart Kadarka 2023, Szekszard **RRP £17.90 Now: £15.25**

Owner and winemaker János Márkvárt Jnr is passionate about Szekszáádi Kadarka – and it shows. His juicy, light-bodied red hails from two vineyards – Sauli Valley and the Right Hermit – with the latter boasting 100-year-old vines. János lovingly coaxes the best fruit from these lower-yielding old vines located on steep, sun-drenched slopes. The result is a vibrant and spicy red that will compliment dishes like spicy Hungarian-style fisherman's soup and stews.

Böjt Bikavér (Bull's Blood) 2021, Eger **RRP £16.50 Now: £14.10**

Gergő Böjt's 'international melting pot' of Kékfrankos, Cabernet Sauvignon, Blauburger, Zweigelt, and Pinot Noir hails from Kutyahegy-Dűlő in Eger. After fermentation in tank, it spends 18 months in oak barrels, then 6 months in bottle before release. It's a veritable bowl of juicy black cherry, wild blackberry, and cranberry – plus notes of espresso and mocha. It's a ravishing red that deserves to be on your table alongside charcuterie and a variety of roasted and grilled meats.

Péter Pince Tokaji Sweet Szamorodni 2019, Tokaj **RRP £16.50 Now: £14.10**

From an excellent vintage in Tokaj comes Péter's Szamorodni – sweet, silky-smooth, and replete with flavours like ripe, juicy peaches, dried apricot and honeyed citrus – with just a smidge of vanilla and toasty oak notes from long ageing in barrel. Layered and complex, this Szamorodni is both luscious and fresh – and seriously over delivers for the price.

Vineyard and Winemaking

The grapes for this sweet Szamorodni were harvested between September 20 and October 10, depending on the variety and the ripeness, with just the right quantity of botrytized berries. The juice was then fermented in stainless steel, filtered, and aged a minimum of eight months in a mix of new, second, and third-use barrels, whose wood comes from Tokaj's Zempléni Hills.