



Zephyr Wines, Riesling, Marlborough, New Zealand, 2021

Producer Profile

Ben Glover, of Wither Hills fame, is now focusing on matters closer to home and has taken charge of his family winery, Zephyr.

Referring to himself humbly as the janitor, Ben creates wines from their own vineyards in the renowned Marlborough sub-region of Dillon's Point. The whites especially deserve to be compared with other world class whites rather than merely the best of Marlborough. No more so than with the MKIII Sauvignon Blanc, that is a star in any line up. Taken from the Rabbit Island block that, thanks to its East/West planting, captures both wonderful aromatics and lush tropical notes in its grapes. Once pressed, the juice ferments in barrels to produce a complex, waxy Graves lookalike, albeit at a rather more accessible price point.

Viticulture

The Glover family vineyards, planted in 1985 alongside the meandering Opawa River, have inspired the family's passion for wine. The vineyard is now very much an aromatic specialist with Sauvignon Blanc, Gewurztraminer and Riesling. The viticultural and winemaking philosophy embraces the structural strengths of the vineyard. The wines show classic cool climate precision matched with palate depth and the ability to support texture. Winemaker Ben Glover says "I have always wanted to express the exquisite refined bouquet, the precise structure and the 'line' of these aromatic wines from our farm. Zephyr allows me to do this - winegrowing is a natural expression and extension of what our family and I have done on this property for years and the opportunity to pay them back with home grown, world class wines is too good to be true," says Ben. Ben is now working towards all the wines having organic certification starting with the 2020 vintage for some of the wines.

Winemaking

A pretty simple process - hand picked bright pale green fruit - not too much golden sun burn. Gentle whole bunch pressed - Cold and the free run kept separate to ensure vibrancy. Fined as juice, and left to settle at for a week before being racked off warmed and fermented with inoculated yeast - long and slow to ensure a ripe phenolic texture and elegant aromas - then on cold again for 4 weeks before being prepped for bottling in late August.

Tasting Note

Pale straw with a green hue. Aromas of ginger and green apple and a mouthwatering citrusy palate showing varietal elegance.

Food Matching

Perfect with salads, seafood and sashimi.



Product code: 4681

Technical Details

Varieties:

Riesling 100%



ABV: 11.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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