



GRAPE-TO-GLASS

wines worth sharing

zephyr 'Marlborough' Chardonnay 2019

Grape Varietal:	100% Chardonnay
Growing Region:	Marlborough - New Zealand
Owner / Winemaker:	Ben Glover

Zephyr wines may still be relatively new for some - but these varietal and very approachable wines express both the spirit of the Glover family and the estate vineyards from which there are sourced. The Glover family vineyards were first planted in 1985 alongside the meandering 'Opawa River', which has a positive influence on their engaging wines. Their viticultural and winemaking philosophy's embrace the strengths of their natural resources. Proudly showcasing classic cool climate characters, along with palate depth and texture.

Ben is one of the most talented and respected winemakers in the country. Along with over 20 years of experience as a national and international wine judge, is a testimony to his dedication to quality wine - both as a winemaker and as an appreciative wine drinker.

Ben is well regarded as an aromatic specialist, but this Chardonnay showcases he is far from a one trick entertainer, producing an engaging wine with real typicity. This wine is sourced from 25 year old vines on a single vineyard called Kerseley Estate, which is located on Dillon's Point east of Blenheim. The vineyard has a north facing aspect and is an early ripening sub-region as it is sheltered from the harsh southerly zephyr. It is a blend of two clones of Chardonnay, predominantly a French clone 95 and a supporting role from Mendoza. All of the fruit was handpicked, and on arrival into the winery was whole bunch pressed into large oak puncheons, where the juice underwent a 100% wild ferment. Then around 40-50% went through malolactic fermentation and then allowed to develop for 10 months in a mix aged oak barrels, with 20% being new.

As you pour this wine into your glass, you will be greeted by a light golden colour with a bright hue. On the nose you have an engaging mix of apples, citrus and subtle peaches and ciabatta toast from the time in oak. The wine has infused well with the thoughtful use of oak, balanced by a modest amount of malolactic fermentation, choreographed to retain natural vibrancy and express the unique terroir from the Dillon's Point vines. The complex palate has a composed generosity, that captivates your senses with vibrant pip and stone-fruit flavours, almonds, infused vanilla oak giving the wine good palate structure and a fine creamy texture, all kept fresh and animated from natural fruit acidity. The palate is perfectly in balance and with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 zephyr 'Marlborough' Chardonnay has 13% Alc./vol. Chill gently and serve in a generous white wine glass at 8-10°C.

Cellaring Potential:

Drinking well this summer season; plus, will develop reward for another 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing with stuffed crab, slow-roasted chicken or turkey, pork-cutlets with sweet apple sauce, pumpkin ravioli with fresh parmesan, and soft creamy cheeses on crackers - *enjoy.*

A well-crafted oaked Marlborough Chardonnay with a depth of character.

