



# GRAPE-TO-GLASS

wines worth sharing

## Zephyr 'Organic' Riesling 2022

<b>Grape Varietal:</b>	100% Riesling
<b>Growing Region:</b>	Dillons Point, Marlborough - New Zealand
<b>Owner / Winemaker:</b>	Ben Glover

Zephyr wines are truly varietal in nature and approachable expressions, each an extension of Ben and the family owned vineyards from which they 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. Ben's viticultural and winemaking philosophy's embrace the strengths of the natural resources, showcasing classic cool climate characters, with palate depth and texture.

The name 'zephyr' characterises the prevailing local winds which complement Marlborough's unique ripening conditions, producing lively aromatic fruit off their own vineyards. Ben is well regarded as an aromatic authority, though he is far from a one trick entertainer, producing an engaging array of wines with real typicity and genuine international appeal.

This wine is sourced from 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.

A pretty simple winemaking process, with the handpicked fruit being gently whole bunch pressed - and the free run juice kept separate to ensure vibrancy. It was then fined as juice and left to settle for a week before being racked off, warmed and fermented with inoculated yeast, for a relatively long and slow period to ensure a ripe phenolic texture and elegant aromas. Then held chilled for around 4 weeks before being readied for bottling in late August.

A charming aroma of green apples, green melon, pears, elderflower and a vibrant burst of ripe limes. This 2022 Zephyr Riesling is energetic and varietally dynamic across your palate expressing white peaches, green apples, pineapple skin, melon and all held together confidently by a solid citrus core. The palate has refreshing explosions of super ripe lemons and limes, which highlight the melon and green apples. The purposely kept luscious kiss of natural fruit sweetness has resulted in a mouth-watering citrus celebration, varietal elegance and juicy ice-lolly finish.

*Treat yourself - this wine is definitely worth sharing.*

This 2022 Zephyr 'Organic' Riesling has 11.5% Alc./vol. With a residual sugar of 8g/L. Chill gently and serve in a generous white wine glass at 8° - 9°C.

### **Cellaring Potential:**

Drinking perfectly this season; plus will develop further for another 2 - 3 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with scallops, calamari, prawns, Thai spring rolls, white fish kebabs, crab salad, sushi & sashimi, or simply served with chilled chunks of pineapple and melon - enjoy.

***A dynamic and rewarding Marlborough Riesling with a juicy personality.***

