



MÉTHODE TRADITIONNELLE 2019 BLANC DE BLANCS

Zephyr Blanc de Blancs Vintage was born from a loving desire to celebrate friends, family and life. The blue Zephyr butterfly symbolises life's journey from a tenacious metamorphosis to that of freedom and joy. Sparkling does this, it takes you places, and this lovingly crafted single vineyard méthode does just this....

Established in 1985, the Glover Family Vineyards have inspired the family's passion for wine. This inaugural blanc de blancs 'brut nature' cuvée exhibits all the hallmarks of Tūrangawaewae; old vine chardonnay, single vineyard, family farmed and six years on lees - expressing the ethereal aromatic and structural flair of our home, our sense of place.

VINEYARD: Alice Mills Estate, Lower Rapaura sub-region

WINEMAKING NOTES:

600 Chardonnay vines were hand harvested from our Alice Mills vineyard on the 4th of March 2019. Whole bunch pressed with an early press cut to keep the freshest, cleanest juice aside. Cool fermentation occurred with a portion fermented in old oak barriques before tirage in March 2020. Disgorging took place with zero dosage in July 2025.

2640 BOTTLES PRODUCED

TECHNICAL:

ALCOHOL	11.8%
PH	3.10
TA (G/L)	7.5
RS (G/L)	<1
COLOUR	pale straw
NOSE	citrus pith stone fruit petrichor freshness
PALATE	salinity brioche drive clean acidity salivating
FOOD	freshly shucked oysters
AGEING	64 months on lees
BOTTLE	15 years



zephyr

HOMEGROWN. PURE AND SIMPLE.

MEDIA REVIEWS

VINTAGE 2019:

John Saker - 'Te Whenua'

Fresh breezy aromatics with a strong citrus lean. The palate is juicy, taut and quite steely. Lemon, lime red apples and hints of green fill the mid-palate, lifted by an incisive blade of acidity. The mousse is persistent and fine. This is a terrific style, refreshing, edgy and delicious.

93 Points - Cameron Douglas MS

A fragrant, lifted and enticing bouquet of citrus and white peach laced with a stony mineral and fine leesy white biscuit autolysis. Delicious on the palate with the lead flavours taken by the fruit then fine mousse and finally the autolysis. A light nut and mineral quality add depth while the acidity, youthful and defined, carries flavours and length.

93 points - Shanteh Wale - Halliday Companion

A celebration of fizz. This is lifted with pomelo and frangipani blooms, some Appletini and chamomile blossoms. Its crumbly biscuits edge moves into lemon tea and white nectarine flesh. A fine, bubbly, presistent head. This is looking very youthful; a stunning drink on its own but would help carry the party till the wee hours.

91 points - Jane Skilton MW - The Real Review

Very appealing aromas of red apple, nectarine and lemon rind, supported by notes of brioche and pastry crust autolysis that is bold but well integrated. The palate mirrors the nose so that salted lemon rind and apple flavours shine and there's a line of succulent acidity running right across the palate.

