

VINO FINO

Explore a World of Wine

ZEPHYR MÉTHODE TRADITIONNELLE BLANC de BLANCS VINTAGE 2019



\$74.99

Product Code:	32028	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	11.8%
Variety:	Méthode Traditionnelle	Grape:	100% Chardonnay



New Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Gold Medal & 95/100 - Decanter World Wine Awards 2026

Winery notes (2019 Vintage)

"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 Turangawaewae; 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.

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. "

DWWA Judges' Comments (2019 Vintage)

"A chorus of white peaches, grapefruits and lemons sinks into the sublime toast, biscuit and oatmeal character and binds with the linear acidity and vivacious mousse."

93/100 Ines Salpico, Decanter UK, April 2026

VINO FINO

Explore a World of Wine

(2019 Vintage)

"A limited-release project of lauded winemaker Ben Glover that, having spent 64 months on the lees, retains such liveliness and intensity, with bright, crunchy yellow and green citrus. A touch of toasted brioche over red apple, quince and pear adds moreish depth. Amazing focus and tension. Lingering toasty notes of smokey almonds and walnuts."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2019 Vintage)

"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. Well made with best drinking from 2026 through 2029."

17/20 & Very Good Value, Julia Harding MW, JancisRobinson.com, March 2026 (2019 Vintage)

"Lemony leesy aroma with light yeasty autolytic notes – less than I expected after so long on the lees but it's there. But on the palate that long lees ageing shows in refined but firm texture and lees richness countered by excellent freshness. Bone dry with extremely fine mousse. This is really classy for a first vintage. And **VG**. With this level of acidity – intensely vibrant citrus – balanced by the texture, I think this will continue to age well in bottle. Would love to taste this in five years. Brilliant first vintage."

93/100 Shanteh Wale, James Halliday's Wine Companion (2019 Vintage)

"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, persistent head. This is looking very youthful; a stunning drink on its own but would help carry the party till the wee hours."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch