



WINE MAKER

Hayden Penny

FARMING

Biodynamic, Organic

VARIETALS

Sauvignon Blanc

FEATURES

Vegan

ABV

11.5%

AVAILABLE SIZES (L)

0.750

The Supernatural Wine Co.

The Supernatural Sauvignon Blanc

NEW ZEALAND, HAWKE'S BAY

WHITE

WINERY OVERVIEW

Supernatural Wine Co. is a producer of certified organic, naturally vinified, low sulphur white and skin-fermented wines from a north-facing hillside estate in Hawke's Bay, New Zealand. Established by the Collinge family - Ginny and Jeremy and son Gregory - in 2009 when they decided to stop selling off the grapes from their estate vineyards and start producing their own wines. The family's Millar Estate, overlooking the Pacific Ocean in Hawke's Bay, is one part agrotourism haven, one part art-house, and one part boutique winemaking facility. Their winemaking philosophy relies on great terroir and traditional processes. The aim is to make all wines at Supernatural Wine Co. as naturally as possible in order to produce true terroir driven wines.

Vineyards are dry farmed, and yeasts for fermentation are gathered from among the vines. No fining or filtration take place during vinification. The focus is to produce dry, aromatic and skin-fermented white wines in a very clean and direct style. Supernatural Wine Co. obtained full organic certification with BioGro New Zealand (www.biogro.co.nz) in March 2015 and commenced biodynamic farming practices in 2015.

Instagram: [@supernatural_wine_co](https://www.instagram.com/supernatural_wine_co)

VINEYARD

The vineyards at Millar Road Estate cover with 8.9 hectares of the 19 hectare property. 8.0 hectares Sauvignon Blanc (approximately 18,000 plants) and 0.9 hectares Pinot Gris (approximately 1,800 plants). Vines were planted in 2004 and 2005. The vineyard is an amazing site for viticulture being situated on a north-facing hillside with slopes up to 30 degrees. The site has proven pedigree being in proximity to and on similar soils, slope and aspect as Te Mata Coleraine, one of New Zealand's most accoladed vineyards. Over 90% of New Zealand's vineyards are on flat land with alluvial gravel soils, so this soil and site produces very distinctive wines in a New Zealand context.

SOIL

Soils are lime-rich clay with volcanic influence

VITICULTURE

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VINIFICATION

Six hours soaking on skins before gentle pressing. Settled overnight at 15°C before racking off heavy lees while maintaining contact with light lees. Fermented with indigenous yeast at cool temperatures. Extensive lees contact and stirring for six months. Prepared for bottling with a minimal sulphur addition. Unfined, lightly filtered.

TASTING NOTES

A beautiful, ripe Sauvignon Blanc nose of pink grapefruit, guava, ginger, honey drizzled pears and orange blossom. The palate delivers a lovely satiny texture and tons of citrus and ginger laced flavors with a lively acid backbone and very long finish.

