

The SUPERNATURAL

Vintage 2014 – 100% Sauvignon Blanc, farmed organically, vinified naturally and estate grown by consultant winemaker Gabrielle Simmers and winemaker and viticulturist Hayden Penny. 2014 was another great vintage following the stellar 2013 vintage. The vineyard held 'C2 Conversion' status with www.biogro.co.nz in 2014. Wines are fully organically certified from March 2015. The block has an excellent history of organic farming since first plantings in 1989. With the renewed focus on organics the soil and vines are now coming naturally into balance and health with wine quality increasing as a result.

Terroir – The vineyard is an amazing site for viticulture. Situated in Hawke's Bay on a north-facing hillside with slopes up to 30 degrees, soil is Matapiro sandy loam over Kidnappers Group fossiliferous sandstone overlain by carbonaceous mudstone, tephra, ignimbrite. 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. 92% of NZ's vineyards are on flat land with alluvial gravel soils, so this soil and site produces a very distinctive wine in a New Zealand context.

Tasting Notes – Smoky and spicy notes are characteristic of the site, along with richness and texture we encourage with skin and lees contact. The 2014 wine has a beautiful mix of ripe tropical fruits and citrus on the nose with a hint of cream and lemon meringue. It is full and generous in the mouth with a lovely texture – lemon curd, apricot and ripe melon flavours pair with a long crisp citrus finish.

The Region – The climate is very similar to Bordeaux, with a mix of soil types from limestone, clay, silt and alluvial gravels, often overlain with volcanic topsoil.

Philosophy – The Supernatural is an organically farmed and naturally vinified wine. The philosophy relies on great *terroir* and traditional processes. Our aim is to produce one of the world's best Sauvignon Blancs, naturally and organically.

Winemaking – Harvest is by Pellenc Selectiv Process with selective head harvester which ensures high quality of fruit while excluding all other materials. 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.

Stats – 14.3%alc | 6.7TA | 3.3pH | 3.2g/L RS | FSO2 26mg/L | TSO2 65mg/L

Production – 4,000 dozen.

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