

# The SUPERNATURAL

**Vintage 2018** – 100% Sauvignon Blanc, farmed organically, vinified naturally and estate grown by winemaker and viticulturist Hayden Penny. The vineyard and wine are certified organic with [www.biogro.co.nz](http://www.biogro.co.nz) effective from March 2015. The block has an excellent history of organic farming since first plantings in 1989. With the renewed focus on organics and following biodynamic principles in the vineyard, the soil and vines are now coming naturally into balance and health with wine quality increasing as a result.

**Terroir** – The vineyard is truly an amazing site for viticulture, situated in the Tuki Tuki Hills in Hawke's Bay on a north-facing hillside with slopes up to 30 degrees. Soils are Kidnappers Group lime-rich clay, with volcanic influence. 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 which generally means alluvial gravel soils, making this hillside site an unusual soil type of great interest.

**Tasting Notes** – Smoky and spicy notes are characteristic of the site, along with richness and texture we encourage with skin and lees contact. *'The nose is restrained, faintly tropical, partly herbal, predominantly mineral and leaning to oxidative in a beguiling way. The palate is more forward and giving than some previous renditions, wrapped in an upfront creaminess and peppery spice. The generous front-palate tapers down to a crunchy celery salt finish.'*

**The Region** – Hawke's Bay's climate is similar to Bordeaux but cooler, producing a more vibrant Sauvignon Blanc style that is versatile and food-friendly. The wine style falls somewhere between Bordeaux, Loire and New Zealand and it has its own unique and appealing character..

**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 machine using a Pellenc selective head harvester which ensures a 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. Fermented with indigenous yeast at cool temperatures. Full, natural malolactic fermentation and extensive lees contact and stirring for 12 months. Prepared for bottling with a minimal sulphur addition. Unfined. Coarse filtration only.

**Stats** – Alc 13.6% | TA 5.1g/L | pH 3.45 | RS 1.2g/L | TSO2 30mg/L

**Production** – 1,350 dozen.

SUPERNATURAL WINE CO.  
83 MILLAR ROAD, RD10, HASTINGS 4180, NEW ZEALAND  
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**Michael Cooper NZ Wines Buyer's Guide 2018 – February 2020, 4.5\***

Closed with a crown seal, the 2018 vintage (4.5\*) is certified organic. Handled without oak, it was grown on a hill site in the Tuki Tuki Valley, held on its skins for six hours before pressing, fermented with indigenous yeasts, and matured on its yeast lees, with stirring, for a year before bottling. Light yellow/green, it is a powerful wine, ripely scented and fleshy, with strong, tropical fruit flavours, finely balanced acidity and a dry finish. A wine of real individuality, it's not highly aromatic, but shows excellent body and texture.

**4.5 stars**



**Review by Stephen Wong MW – April 2019**

**The Supernatural 2018 and Green Glow 2018 were tasted together by Stephen:**

In light of the superlative proclamations being made about how phenomenal the 2019 vintage is going to be in Hawke's Bay (proclamations from the region itself), I was interested to look at the 2018 pair of Sauvignon Blancs from SupernaturalWine Co. 2018 was not what one would call a 'great season' – in particular, the influence of a very hot early summer, combined with rain and humidity brought through by tropical storm systems in Autumn, cannot entirely be ignored. Good viticultural practice can mitigate these factors to a significant degree but it ultimately falls to the skills of the winemaker to understand the fruit from that harvest and respond appropriately.

**The Supernatural 2018** (tasted from a cleanskin sample shortly after bottling) shows a sensitivity which is very welcome. The nose is restrained, faintly tropical, partly herbal, predominantly mineral and leaning to oxidative in a beguiling way. The palate is more forward and giving than some previous renditions, wrapped in an upfront creaminess and peppery spice. The generous front-palate tapers down to a crunchy celery salt finish. The lees work here is decadent, which suits the riper fruit profile and gives a different counterpoint in the balance – playing the role which phenolics has in cooler vintages. In a slight departure from the long term average, this vintage of The Supernatural is friendly, giving, and showing well at an early stage.

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**Green Glow 2018**, also tasted as a sample soon after bottling, is a brilliant, glowing golden colour and aromatically explosive. The intricately layered nose spans a spectrum from honeydew to cider apples to vetiver and citrus peel. The fruitiness is underpinned by complex oxidative notes and woven into a warming, dry minerality, akin to gravel roads and Martinis. The acidity here is bracing and hits the palate with a distinct tang. The fruit resides entirely on the front, supported by this acidity (ambarella, green mangoes and a touch of chilli), and is confronting and fresh! The point at which the fruit subsides is where the skin-ferment (orange wine) characters start. Powerful and oxidative, framed with driven but well-measured chalky phenolics, the wine marches through the mid-palate and gently grips the back with a long and sustained softly creamy Oolong-like finish.

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