

# THE — SUPER — NAT

PÉTILLANT NATUREL

**Vintage 2019** – 100% Sauvignon Blanc bottle-fermented in the ‘pétillant naturel’ style, farmed organically, estate grown and vinified 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.

**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** – Being naturally fermented in bottle, sediment will remain. Chill to 5°C and carefully decant to enjoy clear, or invert bottle before opening to enjoy cloudy. Either way, you will be rewarded with rhubarb crumble, green apple and rosemary aromas followed by a soft and creamy lemon curd, ginger, honey and malt biscuit palate finishing with preserved lemon and mineral notes.

**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.

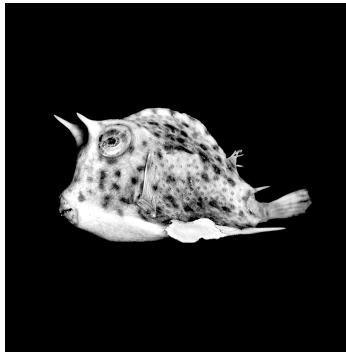
**Philosophy** – ‘The-Super-Nat’ is organically farmed and vinified with minimal intervention. The philosophy relies on great terroir, a focus on purity, and old world farming and vinification.

**Winemaking** – Grapes were hand-picked from the western end of the vineyard. Heavier, clay soils allow for ripeness while retaining fresh acidity. Gently pressed and settled overnight at 15°C before racking off heavy lees. Fermented at cool temperatures with indigenous (pied de cuve) yeast. Bottled straight from the tank, unfinned and unfiltered. Fermentation was finished in bottle under a crown seal to give the wine its ‘pétillant’ sparkle.

**Stats** – 12.0%alc | TA 6.5g/L | c.3g/L RS | FSO2 0 mg/L | TSO2 <10 mg/L

**Production** – Approx. 5,300 bottles total production, packaged in 12-pack cases.

SUPERNATURAL WINE CO.  
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## Review by Stephen Wong MW – October 2019

This is a wine I've had the pleasure to watch through its early life. When I first tasted it in early August, the wine was still settling into its 'pétillant'; very fruit-forward, showing almost a creamy softness but clearly still integrating its effervescence into itself. By mid-October, it had transformed significantly and was showing a lot more character. This is a slightly sweeter and fruitier version of The-Super-Nat. Hayden informs me that it went into bottle with 3g/L more unfermented sugar than previous versions and as such, it is also a bit more effervescent than usual as the wine tends to finish fermentation with a couple of grams of residual sugar. Not enough to be overt but it emphasises the ripe expression of the year.

The nose heads straight to elderflower, then bay leaf, reminiscent of the first release. The palate is exotic and almost spicy, combining a lush sweet apple juice and gingernut flavour with balancing green coconut and bony, calcified complexity. Although there is no skins influence here, there is a graininess and tightness on the finish which stops this otherwise decadent and richly flavoursome Pet Nat from being too much of a good thing.

Where the 2018 was more muted, with layers of subtlety and restraint, this is full-throttle and enveloping in its crowd-pleasing display of ripe fruit. Easy to love, and far too easy a glass to drain – a Sauvignon Blanc which you almost want to spread on toast or frost a cake with. Now, I don't normally suggest that these fruit-forward Pet Nats warrant ageing, but this one has a density and power which I suspect will reward some time in a dark, cold cellar. Over the next two to three years, I can see it gaining layers and expressing a saltier, more textural palate without losing that element of refreshment.

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