WHANAU

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 effective from March 2015. 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, unfined and unfiltered. Fermentation was finished in bottle under a crown seal to give the wine its 'pétillant' sparkle.

WINERY: SUPERNATURAL WINE CO.

WINE NAME: THE-SUPER-NAT

VINTAGE: 2019

GRAPE: SAUVIGNON BLANC 100%

ALC VOL: 12.0% ALC VOL

REGION: HAWKE'S BAY

VINEYARD: MILLAR ROAD

SOIL TYPE: KIDNAPPERS GROUP LIME-RICH CLAY, WITH VOLCANIC INFLUENCE

VINE AGE: 14 YRS

IRRIGATION: DRY FARMED

TRELLIS: MIX OF 2 AND 3 CANE VSP (VERTICAL SHOOT POSITIONING)

ALTITUDE: 250 FEET

ASPECT: N

CLONE: MS

FINISHING: NO FINING, NO FILTRATION, NO SULPHUR

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. Stephen Wong, MW.