



## 1215 Wine Bar & Coffee Lab

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### Supernatural Wine Co, Sauvignon Blanc 2020

**Varietal:**

Sauvignon Blanc

**Region:**

Hawkes Bay, New Zealand

**Farming:**

Certified Organic

**Soil Type:**

Lime rich clay with volcanic influence

**Fermentation:**

Stainless Steel, Neutral Oak

**Dry/Sweet:**

Dry

**Body:**

2/5

**Acid:**

4/5

**Tannin:**

0/5

### ABOUT THE WINE

New Zealand Sauvignon Blanc that doesn't taste like every other New Zealand Sauvignon Blanc? We're interested. We're not knocking it, to be clear, but New Zealand Sauvignon Blanc is known for a certain bold typicity that many people either love or hate. Strong and sharp in aromas and flavors of grapefruit, jalapeño, and even the controversial tasting note of "cat-pee" (sorry if you didn't know that before, but it's definitely a thing!) it's a style that has its cheerleaders and critics alike. In fact, its distinctness makes it one of the styles sommeliers-to-be hoped to get tested on, as it usually jumps out of the glass and gives itself away. All this to say, when there's a producer who's making wine in the region, but through a mix of terroir and natural winemaking practices is able to produce a wine that still calls to the natural flavors of the Sauvignon Blanc grape yet taste so different from anything else around, of course our interests were piqued! Supernatural's Sauvignon Blanc drinks more like a European style one with flavors of lemon, herbs and a flinty minerality and that's in part due to their unique terroir, they enjoy lime-rich clay soils with volcanic influence, which differs from most of the rest of New Zealand's Sauvignon Blanc growing land that's usually alluvial gravel. They also employ organic and biodynamic practices in the vineyard and minimal intervention practices in the winery. This wine is a great food wine with its ample acidity and has just enough body and mouthfeel to complement the cooling evenings ahead!

Notes of lemon, herbs, and flint, with a creamy yet structured finish.

