



DECIBEL

SAUVIGNON BLANC
2021



Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a single vineyard Sauvignon Blanc which was grown inland on the elevated terraces of the Crownthorpe sub-region of Hawke's Bay. This appellation enjoys long, strong sunlight hours but is slightly cooler than the coastal plains of Hawke's Bay, making it most suitable for growing Sauvignon Blanc. The 2020-21 was a relatively warm and dry season with a lower crop due to a cool spring, especially during flowering. The growing season will go down in the books as another classic Hawke's Bay vintage.

Vinification:

The fruit was picked over 3 days in late March then de-stemmed and crushed. The juice was settled and fermented in stainless steel tanks using two different yeasts in co-fermentation. Frequent stirring was done throughout fermentation and post-fermentation allowing the solids to flesh out the palate. The wine was then cold settled and stabilized before bottling under screw cap to maintain the bright fruit and aromatics gained from the young New Zealand soils.

Tasting Notes:

The nose immediately explodes with kiwi fruit and lemongrass. Hints of pineapple, rich nougat, and citrus rind evolve on the back of the nose. The palate begins fresh with bright fruit and a hit of effervescence but finishes with a soft texture evolving into a lingering, chalky, perky persistence that drives back through the mid-palate leaving the mouth-watering and wanting more.