

## DECIBEL SAUVIGNON BLANC 2024

90 points - Stephen Wong MW, The Real Review



# DECIBEL

### Winemakers Notes:

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.

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 stabilised before bottling under screw-cap to maintain the bright fruit and aromatics gained from the young New Zealand soils and phenomenal UV light.

### Tasting Notes:

The nose opens with rock melon and white florals, layered with touches of guava, elderflower, and honeysuckle. On the palate, the wine is immediately rich and generous, a hallmark of Hawke's Bay's concentrated 2024 season. The mid-palate brightens with notes of key lime pie and a playful tension between silky brioche and racing acidity. A line of lemon and lime zest carries through to the finish, giving the wine a lingering freshness that invites another sip. Versatile at the table, it shines with everything from freshly shucked Bluff oysters at the bach to roast chicken at Grandma's on a cold Sunday afternoon.

### 90 points - Stephen Wong MW:

Fresh and vibrant, with tropical, passionfruit and green mango. The forward, easy-going flavours are backed by crunchy, lime-juice acidity, making for a mouth-filling combination of fruit-driven crispness.

All our wines are suitable for vegans and certified sustainable.

101 Warren Street S., Hastings, NZ | [www.decibelwines.com](http://www.decibelwines.com) | [@decibelwines](https://www.instagram.com/decibelwines)

### Harvest Data:

Picking Date	Late March
Brix	22
Subregion	Crownthorpe

### Winemaking:

Fermentation Vessels	Stainless tanks
Malolactic Ferment	0%
Solids	Light
Stirring	Frequent
Yeast	Inoculated
Elevage	6 months
Bottling Date	17/02/2025
Composition	100% Sauvignon Blanc

### Wine Analysis:

Alcohol	12.5%
TA	6.1 g/L
Residual Sugar	2.7 g/L
Free sulphur	25 mg/L
Total Sulphur	85 mg/L



BY  
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