



WINEMAKER

Daniel Brennan

FARMING

Certified Sustainable

VARIETALS

Sauvignon Blanc

FEATURES

Screw cap, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Decibel

Sauvignon Blanc Crownthorpe

NEW ZEALAND, HAWKE'S BAY

WHITE

WINERY OVERVIEW

Could you taste a wine and feel inspired? Could you smell a glass of wine and want to move to the other side of the world? It happened to New Jersey native, Daniel Brennan, when he first discovered New Zealand wines. While traveling through Europe and America as the manager of a rock band, Daniel's passion for sense memory and sense elation grew. When docked in Philadelphia, he discovered New Zealand wines. On tasting these wines, Daniel says, "I literally smelled the potential for adventure and pure discovery in the glass." So, in 2007 Daniel left Philadelphia to pursue the passion of learning to become a winemaker in New Zealand.

Decibel is Daniel's vision to create wines using classic practices, minimal intervention, and wines with a community based attitude. Two special projects also lie within the Decibel label: Testify - a labor-of-love Malbec that is only produced in the best of vintages, and Giunta - a whimsical expression of Malbec in the Nouveau style.

A true Renaissance Man, Daniel also hosts a podcast series, Vintage Stories. Historically the podcast was based around interviews with Daniel's peers and mentors in Winemaking, Brewing and Gastronomy. The series now also features journalists, scientists, entrepreneurs and experts in a wide range of fields revolving around wine, beer, gastronomy, science, technology, farming, tourism and travel. Most episodes are recorded from his home, set within the vineyards of Hawkes Bay, New Zealand.

Instagram: [@decibelwines](https://www.instagram.com/decibelwines)

VINEYARD

Various vineyard sites throughout Hawke's Bay - Gimblett Gravels, Crownthorpe, Bridge Pa District - and Martinborough

TERROIR

Limestone and volcanic silt

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 (600-700ft above sea level) of the Crownthorpe sub-region of Hawke's Bay. This sub region of Hawke's Bay 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. This wine was picked early enough to maintain solid acidity and primary fruit flavours and aromas. This vineyard is 100% sustainably certified.

VINIFICATION

After the grapes were harvested the fruits were 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 mid-palate. The wine was then cold-settled and stabilized before bottling under a screw-cap to maintain the bright fruit and aromatics gained from the young New Zealand soils and phenomenal UV light.

Total sulphur: 95 mg/L

TASTING NOTES

The nose shows lemongrass, kaffir lime and red grapefruit. Hints of crisp nectarine, rich nougat and citrus rind evolve on the back of the nose. The palate begins fresh with bright peachy fruit, pineapple and is plusher than expected once it hits the mid-palate. The finish has a driving acidity that is cuddled by hints of fruit sweetness, leaving the mouth watering for another sip.

