



WINEMAKER

Daniel Brennan

FARMING

Certified Sustainable, Organic

VARIETALS

Malbec

FEATURES

Screw cap, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Decibel

Malbec Gimblett Gravels

NEW ZEALAND, HAWKE'S BAY, GIMBLETT GRAVELS



RED

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 Gavel, Crownthorpe, Bridge Pa District - and Martinborough

TERROIR

River stones, sand, 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. These remarkable soils have been laid bare by the constantly

shifting Ngaruroro River over millions of years. The river's last shift in 1867 left these deep gravel soils which are free draining and radiate heat, allowing a long ripening period and concentrated flavors. This wine comes from a 100% sustainably certified vineyard and organic.

VINIFICATION

Hand-picked in early April and transported in whole bunches from the vineyard to the close-by winery in small baskets. The fruit was then destemmed and only lightly crushed to allow the skins to slowly breakdown during the fermentation. The fruit was then cold macerated for 5 days on skins before slowly warming each of the 2 tonne fermenters and allowing a wild fermentation to kick in. After an average of 25 days on skins, the wine was pressed to neutral French Oak barrels.

Residual Sugar: 0 g/L

Total Sulphur: 50 mg/L

AGING

The wine aged in oak barriques for 21 months before bottling in late March 2023.

TASTING NOTES

Initial aromas reveal fragrant violets, cardamom pods, and ripe plums, the lush fruitiness powered by the warmth of the growing season and unique soil composition. Complex layers of bramble, blackberry, and black cherry interplay against the hallmark bright acidity and soft tannins of Decibel Malbec.

