



WINEMAKER

Daniel Brennan

FARMING

Certified Sustainable

VARIETALS

Malbec, Merlot

FEATURES

Screw cap, Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



Decibel

Red Blend Gimblett Gravels 'Testify'

NEW ZEALAND, HAWKE'S BAY, GIMBLETT GRAVELS



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 is located 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 Malbec dominant blend 60% with 40% Merlot which was grown organically on the famous Gimblett Gravels appellation. The Gimblett Gravels is marked by specific soils laid bare from the constantly shifting Ngaruroro River over millions of years. The river's last shift in 1867 left these amazing rocky soils, which combined with the slightly inland Heretaunga Plains' weather, and classic viticulture techniques created a uniquely expressive Malbec.

VINIFICATION

After hand picking, destemming, and lightly crushing, the fruit was cold macerated for 5 days on skins before slowly warming each of the small fermenters and allowing a wild fermentation to kick in. Some of the fermenters were a co-ferment of both Malbec and Merlot. After pressing, the wine was put to a French oak barriques, 20% of which were new barrels. The wine was racked and blended after 24 months in oak.

Residual Sugar: 0 g/L

Total Sulphur: 80mg/L

TASTING NOTES

Deeply aromatic with layers of boysenberry, plum, iron and earth; the palate is demarcated by a firm, suede-like, tannin structure. In the glass it exudes density and ripeness; overflowing with sweet berry, plum, chocolate, and vanilla notes. The well-integrated oak and bright acidity, a signature of the malbec in the blend, promise a great future for this wine with cellaring.

