



#### WINE MAKER

Daniel Brennan

#### FARMING

Sustainable

#### VARIETALS

Pinot Noir

#### FEATURES

Screw cap

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750

## Decibel Wines

### Rosé

NEW ZEALAND, HAWKE'S BAY, CROWNTHORPE



#### 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

#### SOIL

Limestone and silt

#### VITICULTURE

This wine reflects a single vineyard Pinot Noir which was grown inland on the elevated terraces 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 grape-growing. This vineyard is 100% sustainably certified and uses best practices for all export countries. The resulting wine tends to give lovely chalkiness and texture on the palate. The free draining red gravel with a thin top layer of silt loam and patches of limestone on the banks of the Ngaruroro River probably deserve most of the credit for this. However the cooler nights on this inland and elevated terraces (ranging from 600 - 700 feet) also play their part.

#### VINIFICATION

After harvest in late March the fruit was de-stemmed, crushed and left on skins for less than an hour. This was to ensure only a slightly pale, salmon colour. The juice was then drained with the remaining skins gently pressed. The juice was settled and fermented in stainless steel tanks using an aromatic yeast strain until it was nearly dry, leaving about 4g/L residual sugar. 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 wine has a soft pink salmon hue. Strawberry seeds, stone fruit and powdered doughnuts dominate the nose with hints of raspberry, orange peel, roses and summer florals. The mid-palate adds a bit of spice and brambly fruit with chalky, citrus notes. The finish is bright and crisp making this rosé an excellent for a range of food pairings.

