



WINEMAKER

Daniel Brennan

FARMING

Certified Sustainable, Organic

VARIETALS

Sauvignon Blanc

FEATURES

Screw cap, Vegan

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Decibel

Sauvignon Blanc 'Giunta'

NEW ZEALAND, WAIRARAPA, DILLON'S POINT

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

Mineral-rich alluvial silts

VITICULTURE

Nestled near Marlborough's coast, Dillon's Point features mineral-rich alluvial silts, ideal for Sauvignon Blanc vines.

VINIFICATION

After the varietal was picked, it was de-stemmed and crushed. The juice was settled and fermented in stainless steel tanks using a few different inoculated yeasts. Frequent stirring was done throughout fermentation and post fermentation, allowing the solids to flesh out the palate. The wine was then cold settled and stabilized before bottling.

Residual Sugar: 2.4 g/L

TASTING NOTES

Tropical notes of pineapple, melon, gooseberry, and pink grapefruit with subtle hints of guava and lychee. On the nose, the subtle aroma of salt air hints at the vineyard's coastal proximity. The palate begins softly, opening up to bright citrus flavors akin to starburst candies, finishing with a refreshing dryness reminiscent of crisp peach. A balanced and nuanced experience, capturing the essence of tropical fruits and the seaside with finesse.

