



WINEMAKER

Daniel Brennan

FARMING

Certified Organic, Certified Sustainable

VARIETALS

Chardonnay

FEATURES

Crown cap, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Decibel

Pet Nat Hawke's Bay

NEW ZEALAND, HAWKE'S BAY, 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

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, certified organic Pétillant Naturel grown from Chardonnay in the Mangatahi sub-region of Hawke's Bay. This appellation enjoys long, strong sunlight hours and heat throughout the growing season. The site is inland, at a slightly higher altitude, and influenced by the nearby Ngaruroro River; it enjoys cool nights and warm days which make it ideal for growing superb grapes.

VINIFICATION

The fruit was picked on a single day in early March and pressed immediately. The juice was settled and 90% was fermented in a stainless steel tank using organic nutrient and a certified organic yeast strain, assisting with a very long and cool fermentation. The remaining 10% was held very cold before warming and inoculating a week out from bottling, this ensured an active portion of the blend was maintained. The wine was blended and sent to bottle while still fermenting, the spent yeast cells "lees" still in suspension. Ferment has now finished in the bottle, capturing the carbon dioxide emitted by the yeast, giving the fine bubbles you enjoy today. This wine is hazy with a layer of lee at the bottom, inviting you to engage with and understand the fermentation and winemaking process.

Residual Sugar: 0 g/L

TASTING NOTES

In classic Decibel style, we are pushing the boundaries a little to bring you this delightfully refreshing fizzy number from BioGrow certified organic Chardonnay. The delicate fizz is produced through an ancient method by bottling partially-fermented wine and allowing the yeast to finish fermentation in the bottle which traps in the natural bubbles. A lively wine, this has the fresh fruit flavors of rockmelon and white nectarine, balanced with a lemon curd creaminess that gives way to hints of toasted brioche. Perfect for enjoying poolside on a sunny afternoon, or as a vinous alternative for the hazy or sour beer lover.

