

DECIBEL MALBEC 2021

Praise for 2020 Vintage:

92 points - The Real Review, Bob Campbell MW

87 points - Decanter Magazine

89 points - Vinous, Rebecca Gibb MW



DECIBEL

Winemakers Notes:

This wine reflects a blend of two vineyards from the gravelly soils of State Highway 50. 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 flavours.

The 2021 growing season was exceptional with a warm summer being followed by a very dry autumn, providing optimal conditions for ripening red grapes. The resultant wines from this season are brilliant in tannin structure while still holding a generous fruit character. While delicious young, this wine has excellent aging potential.

After picking in early April, the fruit had a 5 day cold soak before natural fermentation kicked in. After an average of 25 days on skins, the wine was pressed to neutral French Oak barrels. 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. With its fruit and spice balance, this is easy to pair with a broad range of flavours, try with grilled vegetables, barbecued meats, or boldly spiced dishes.

All our wines are suitable for vegans and certified sustainable.

101 Warren Street S., Hastings, NZ | www.decibelwines.com | @decibelwines

Harvest Data:

Picking Date	Early April
Brix	24
Subregion	Highway 50 Gravels
Clones	595, 1056

Winemaking:

Destemmed	100%
Fermentation Vessels	Open top fermenters
Cap Management	Punchdowns & pumpovers
Skin contact	Avg 25 days
Barrel selection	French barriques
New Barrel	0 %
Yeast	Natural
Elevage	21 months
Composition	100% Malbec

Wine Analysis:

Alcohol	13 %
Acidity	5.6 g/L
Dry Extract	30.7
Residual Sugar	0 g/L
Free sulphur	20 mg/L
Total Sulphur	50 mg/L



BY
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