

## DECIBEL PINOT NOIR 2020

92 points - Bob Campbell

92 points - Vinous, Rebecca Gibb MW



# DECIBEL

### Winemakers Notes:

This single-vineyard wine was produced from an organically run, dry-farmed block with a unique clay soil structure over top of free-draining former river bed. After a warm and dry summer, there was a heat spike, but the cooler nights meant the fruit condition was retained and we could pick slowly over a 2 week period to optimise ripeness and freshness. Some ferments were inoculated and others were fermented wild. After ferment, the wine was pressed to French oak barriques (15% new oak), and left un sulphured over winter. In the spring the barrels were allowed to warm up naturally and finish malolactic fermentation.

### Tasting Notes:

Dark and brooding in colour; the oak-spiced nose leads with notes of clove and dried rose petal, giving way to intriguing tar and dried fruit aromas. The palate is fruit-forward with layers of roasted strawberries, black cherry cola, and the fresh acidity of a ripe damson plum. The tannins carve a very fine long line, drawing the palate out and reflecting the elegant vintage afforded by a season of perfect weather.

### 92 points - Vinous, Rebecca Gibb MW:

Balanced and harmonious, offering a seductive mouthful of refined fruit. A come-hither Pinot Noir, it coats the palate with its suave and mellow texture. The tannins act like the water coming from a shower edge, bathing the side of the cheeks from top to bottom with a seamless, savory coating. The finish is lengthy and sinewy, drawing out the palate and leaving a fragrant ending - all tea leaf, earth, cedar, red cherry and more.

All our wines are suitable for vegans and certified sustainable.

101 Warren Street S., Hastings, NZ | [www.decibelwines.com](http://www.decibelwines.com) | [@decibelwines](https://www.instagram.com/decibelwines)

### Harvest Data:

Picking Date	Late April
Brix	24
Clones	115, 667, 777, 114, UCD 5
Vineyard	Dublin St

### Winemaking:

Whole Cluster	Varied ferments: 5 - 40 %
Fermentation Vessels	Small open top fermenters
Cap Management	Daily punchdowns
Skin contact	21 days
Barrel selection	French barriques
New Barrel	15 %
Yeast	80 % natural, 20% inoculated
Elevage	12 months
Composition	100% Pinot Noir

### Wine Analysis:

Alcohol	13 %
Acidity	5.6 g/L
Residual Sugar	0 g/L
Free sulphur	20 mg/L
Total Sulphur	45 mg/L



BY  
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