## DECIBEL SAUVIGNON BLANC 2022

Champion Sauvignon Blanc - Hawke's Bay Wine Awards 89 points - The Real Review, Bob Campbell MW

## DECIBEL

## Winemakers Notes:

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 Sauvignon Blanc which was grown inland on the elevated terraces of the Crownthorpe sub-region of Hawke's Bay

The juice was settled and fermented in stainless steel tanks using two different yeasts in co-fermentation. Frequent stirring was done throughout fermentation and post fermentation allowing the solids to flesh out the palate. The wine was then cold settled and stabilised before bottling under screw-cap to maintain the bright fruit and aromatics gained from the young New Zealand soils and phenomenal UV light.

## Tasting Notes:

The nose shows lemongrass, kaffir lime and red grapefruit. Hints of crisp nectarine, rich nougat and citrus rind evolve on the back of the nose.The palate begins fresh with bright peachy fruit, pineapple and is plusher than expected once it hits the mid-palate. The finish has a driving acidity that is cuddled by hints of fruit sweetness, leaving the mouth watering for another sip.

## 89 points - Bob Campbell MW:

Bright, vibrant wine with honeydew melon, capsicum, tropical fruit and gooseberry flavours supported by a backbone of assertive acidity that helps drive a lengthy finish.

## Harvest Data:

| Picking Date | Early April |
| :--- | :--- |
| Brix | 20 |
| Vineyard | Monowai |

## Winemaking:

Fermentation Vessels Stainless tanks
Malolactic Ferment 0\%
Solids Light
Stirring Frequent
Yeast
Elevage
Bottling Date
Composition
Inoculated
6 months
13/10/2022
100\% Sauvignon Blanc

## Wine Analysis:

| Alcohol | $13 \%$ |
| :--- | :--- |
| Acidity | $6.4 \mathrm{~g} / \mathrm{L}$ |
| Residual Sugar | $6.5 \mathrm{~g} / \mathrm{L}$ |
| Free sulphur | $25 \mathrm{mg} / \mathrm{L}$ |
| Total Sulphur | $95 \mathrm{mg} / \mathrm{L}$ |



