

GIUNTA MALBEC NOUVEAU 2022

Silver Medal - NZ International Wine Show

Bronze Medal - Hawke's Bay Wine Awards

92 points - Cam Douglas MS

91 points - Sam Kim

87 Points - Bob Campbell MW



Winemakers Notes:

This wine reflects a Malbec grown in Bridge Pa on the Heretaunga Plains. The soils are silty-loam and free-draining red metal of mixed alluvial and volcanic origin. The wines tend to reflect more lush fruit and rounder tannins. After a relatively cool spring during flowering, there was reduced yield of fruit on the vine resulting in more concentrated wines. We utilise two clones of Malbec (595 & 1056) grown on 3 different blocks around the Bridge Pa Triangle.

The fruit was cold macerated for 6 days on skins before a wild fermentation and once dry, it was macerated on skins for an additional 15 days during which time malolactic fermentation was completed. As it has become our tradition, the wine was released for the spring as a 'Nouveau' Wine and bottled in late May for immediate release to the public.

Tasting Notes:

An exploration into the fruitiness of the malbec grape, it's all cherries all the way. Deliciously bright and unabashedly fruit-forward with soft resolved tannins like biting into a fruit-filled chocolate. A perfect anywhere anytime red that makes friends wherever it goes. Drink it, don't overthink it.

92 points - Cam Douglas MS:

Dark purple and ruby core of colour with a youthful fuchsia pink rim lead to a bouquet of dark fleshy plums, black currants and milk chocolate scents. Dark roses and boysenberry then fruit spices and dry clay soil suggestions. Dry, fruity, plenty of weight and freshness with contrasting fruit tannins, medium+ alcohol warmth and bold acid line. Very youthful still with plenty of energy and vibrato. Best drinking from late 2025 through 2032+.

All our wines are suitable for vegans and certified sustainable.

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

Harvest Data:

Picking Date	Late March
Brix	20.5 - 22.5
Subregion	Bridge Pa
Vineyard	TK, Matt Hills, Otawhao
Clones	595 & 1056

Winemaking:

Destemmed	100%
Fermentation Vessels	Open top fermenters
Cap Management	Pumpovers & Punchdowns
Skin contact	13 days
Barrel selection	Stainless tanks
Yeast	Wild
Bottling Date	27/05/2022
Composition	100% Malbec

Wine Analysis:

Alcohol	12.5%
Acidity	4.5 g/L
Residual Sugar	0 g/L
Free sulphur	10 mg/L
Total Sulphur	30 mg/L



BY
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