



2010
MEA CULPA SHIRAZ
Review Summary

Mea Culpa

96 pts “The back label would do Freud proud, assuming the words can be deciphered. Bright crimson, it is at once elegant and intense, with a rainbow of red and black fruits supported by fine, persistent tannins and quality oak. A seriously good wine.”

James Halliday
Australian Wine Companion 2013

92 pts “A heady, complex bouquet evokes dark berries, Asian spices and violets, along with notes of cola and olive. Spicy, penetrating cherry and blackberry flavors are enlivened by suggestions of allspice and clove. Sappy and focused on the persistent finish, which features suave notes of violet pastille and spicecake. This shiraz, which reminded me a lot of a top-notch northern Rhone wine, was fermented with 40% whole clusters and carries 13% alcohol.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2012

90 pts “Bright and jazzy, with a meaty edge to the raspberry and plum fruit, lingering against refined tannins.”

Harvey Steiman, winespectator.com
2012

89+ pts “Medium to deep garnet-purple colored, the 2010 Mea Culpa Shiraz gives aromas of ripe black currant, blackberries and black plums over nuances of black pepper, tree bark and underbrush. Medium-bodied with plenty of vibrant berry and earthy flavors, it has crisp acidity and a medium level of grainy tannins, finishing long. Drink this one now through 2016.”

Lisa Perrotti-Brown, The Wine Advocate
June 2012

GOLD MEDAL

2012 National Wine Show of Australia



“What a beautiful Yarra Valley shiraz. While the osso buco is slowly developing flavor in the oven, pour a glass of Mea Culpa and smell the wonderful fragrance: florals, spice, fresh fruit and currants with savory nuances. But it’s the palate where all the action is medium bodied and juicy with stunning ripe tannins and acidity to balance. Only available at the cellar door in Healesville but worth the drive to seek it out.”

**Jane Faulkner, The Saturday Age, Melbourne
June 9, 2012**

