



2012  
MEA CULPA SHIRAZ  
Review Summary

*Mea Culpa*

**96 pts** “From the Tarraford and Sexton Vineyards; hand-picked, whole bunch-fermented. A highly perfumed and striking wine, the vinification working to perfection, with red fruits ascendant, wreathed in spice and pepper, but no stinky/green characters whatsoever.”

**James Halliday**  
Australian Wine Companion  
2015

**94 pts – Top 40 Australian Shiraz of the Year** “Phil Sexton’s team grows this wine at their Tarraford Vineyard, where Stuart Marshall is experimenting with low-impact, biodynamic practices. He hands the grapes off to Steve Flamsteed, who kicks over the fermentation with a “wild yeast pied-de-cuve” made from crushed harvest samples. All that attention to detail results in this glorious, sunny Shiraz, a wine I’d rather drink than sit and taste. The floral, red-fruited aroma has no apparent oak influence (it aged in 500-liter puncheons); the delicate spice revolves around a lasting buzz of fruit, with nothing sticking out. It’s friendly and easy and it tastes real.”

**Joshua Greene**  
Wine & Spirits  
October 2014

**93 pts** “Brilliant ruby-red. Sexy, high-pitched aromas of black raspberry, Indian spices, violet and smoked meat, with an intense mineral overtone; smells a lot like a Cote-Rotie, and a really good one at that. Sweet, incisive and energetic on the palate, offering spicy red and dark berry flavors that gain weight and power with air. Clings with excellent tenacity and focus, leaving juicy berry and floral pastille notes behind. Phil Sexton and Steve Flamsteed are well known for their chardonnays and pinots at Giant Steps and it’s clear that they know their way around syrah as well.”

**Josh Raynolds**  
Stephen Tanzer's International Wine Cellar  
July/August 2014

**GOLD MEDAL**

Yarra Valley Wine Show 2013