2013 MEA CULPA SYRAH

Review Summary

97 pts “From the old Tarraford Vineyard, with an apparently unique clone; hand-picked and 100% whole bunch wild yeast-fermented, peaking at 32 degrees C, matured for 14 months in new and used French puncheons. Vibrant crimson-purple; a fragrant, almost perfumed bouquet with exotic spice and pepper notes is taken to another level by the silk and velvet of the dark fruits of the palate.”

James Halliday, Australian Wine Companion 2016

94 pts – 100 Best Wines of the Year “Steve Flamsteed and Phil Sexton select this wine from the Tarraford Vineyard, where they grow an unidentified, but, by their measure, distinct clone of shiraz. They blend it with four percent viognier, fermenting the whole clusters in large oak vats, then aging it in a mix of large oak casks and smaller barrels. Bottled without fining or filtration, it has the fresh, peppery character of great syrah – a lovely textural pleasure with an edge of crushed black- and green-peppercorn spice to the bright, crunchy, purple-skinned fruit. It’s airy, sunny, and pretty, seeming to come from a different planet than the fruit bombs bought and sold by hedonists who have worked to define Australian shiraz to their opulent tastes. This is delicate and friendly, a site-expressive syrah from Yarra.”


92 pts “Opaque ruby. Deeply pitched aromas of cherry skin, dark berry liqueur, licorice and espresso are energized by a suave floral topnote. Sappy, concentrated and expansive on the palate, offering sweet black and blue fruit and violet pastille flavors plus a sexy touch of spicecake. Combines richness and vivacity with a sure hand, finishing very long and youthfully tannic, with a sweet blueberry note.”

Josh Raynolds, Vinous March 2016

91 pts “Medium to deep garnet-purple in color, the 2013 Mea Culpa Shiraz leaps from the glass with ripe blackberry and blueberry scents complimented with menthol, cloves and Chinese five spice accents. Medium-bodied, it fills the palate with expressive black berry and exotic spice flavors supported by firm, chewy tannins and lively acidity before finishing long and spicy.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate February 2015