



## 2014 MEA CULPA SYRAH

### Review Summary

**94 pts/100 BEST WINES OF THE YEAR** “Phil Sexton and Steve Flamsteed produced this wine from a clone of unknown origin, what they call Red Dog 67, growing at their Tarraford Vineyard. It’s fermented as whole clusters in large oak vats, then aged in oak of varied sizes. And it’s consistently been one of the most compelling syrahs coming out of Australia. Yes, I’m in love with the cracked peppercorn scent of this wine and the raspy red-berry flavors. And I’m fascinated by the way the alcohol comes through as a structural element, completely integrated with the oak and grape-skin tannins. Still youthful, this needs time to settle and evolve, but it has the harmony and charm to provide satisfaction if you open it along the way.”

**Joshua Greene**  
Wine & Spirits Magazine  
October 2016

**93 pts** “Bright purple. Powerful, expansive black and blue fruit, incense, Indian spice and violet scents show outstanding clarity and pick up a smoky mineral nuance as the wine stretches out. Sweet, seamless and focused on the palate, offering sappy boysenberry, cherry liqueur, olive and spicecake flavors enlivened by a spine of juicy acidity. Delivers a serious payload of dark fruit and spice character but shows no excess fat. Lingers with serious persistence on the gently tannic finish, which leaves black cardamom and candied licorice notes behind.”

**Josh Reynolds**  
Vinous  
October 2017

**93 pts** “Sourced from the Tarraford Vineyard this is a floral, aromatic wine. Notes of green peppercorns and pipe tobacco ease into raspberry fruit, made more complex through whole-bunch fermentation. The wine’s silky texture is an added treat. This has the potential to be really interesting as it evolves through at least 2025.”

**Joe Czerwinski**  
Wine Enthusiast  
October 2016