

# Mea Culpa



## 2014 MEA CULPA SYRAH

<b>WINEMAKER :</b>	Steve Flamsteed and Phil Sexton
<b>REGION :</b>	Yarra Valley, Victoria
<b>VINEYARD :</b>	Tarraford Vineyard (Red Dog 67 clone)
<b>VARIETALS :</b>	Syrah
<b>MATURATION :</b>	14 months in French puncheons and barriques (25% new)
<b>ALCOHOL :</b>	14.0% alc/vol

### VINTAGE :

The 2014 vintage was certainly a season of mixed fortunes. With minuscule cropset at flowering, the stage was set for a concentrated - and potentially contracted - intake. We were then blessed with incredible weather conditions in December and January, which extended out the final stages of ripening. This meant that we managed to get ripe seed tannins and solid flavor at normal harvesting figures.

### VINIFICATION :

The Mea Culpa Syrah is made from a unique clone of Syrah planted at the Tarraford Vineyard site in the Shire of Tarrawarra. The origin of this clone is unknown and it displays an intense white pepper, even in the warmer years. The wine was 100% whole cluster fermented in 4000L oak vats, before being pressed to large and small oak for malolactic fermentation and maturation on lees. The wine was not fined or filtered and was again gravity racked for bottling.

### TASTING NOTES :

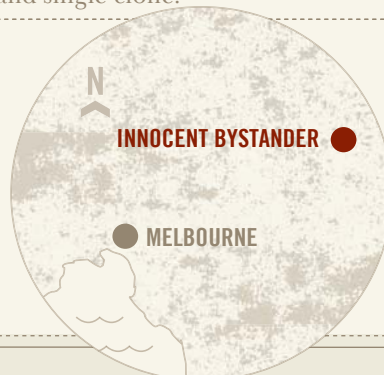
Fresh aromas of black and red berries with plum skin and Campari notes. The palate is juicy, rich and full but is pulled together by ripe savory tannins. Clings with excellent tenacity and focus, leaving black raspberry and floral pastille notes behind.

### CRITICAL ACCLAIM :

94 pts Vinous, 94 pts Wine & Spirits, 93 pts Wine Enthusiast

### ABOUT MEA CULPA BY INNOCENT BYSTANDER :

Innocent Bystander wines have forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. The Mea Culpa wines articulate a different sensory narrative but use the same winemaking techniques. With great success, they reflect the winemaker's lasting fascination with crafting wines that are a faithful expression of a single site and single clone.



## REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • [www.obcwines.com](http://www.obcwines.com) • [cellar@obcwines.com](mailto:cellar@obcwines.com)