

# Mea Culpa



UPC: 767749 008789

## 2013 MEA CULPA PINOT NOIR

**WINEMAKER:** Steve Flamsteed and Phil Sexton  
**REGION:** Yarra Valley, Victoria  
**VINEYARD:** Applejack Vineyard, Block 7 (114 and MV6 clone)  
**VARIETALS:** Pinot Noir  
**MATURATION:** 11 months in seasoned French barriques  
**ANALYSIS:** 13% alc/vol | TA: 5.36 g/L | pH: 3.58

### VINTAGE:

A moderate year but with an accelerated final stage to ripening due to some relatively warm nights late in the growing season. Fruit flavors are very much in the primary zone. The Applejack Vineyard yielded small crops with intense flavor and solid natural acidity.

### VINIFICATION:

The grapes were 100% hand picked and hand sorted. The 114 clone was fermented with 25% whole bunches and the M76 was entirely destemmed. Neither parcel was touched until just towards the end of the ferment when they were given a few drain and returns to keep the yeast active. The wine was pressed and gravity racked to barrels for malolactic fermentation and 11 months of maturation. The wine was not fined or filtered and was again gravity racked for bottling.

### TASTING NOTES:

Aromas of raspberry, fresh strawberry and spice give way to more complex notes of smoky minerals, dried lavender and pungent, earthy tones. Lifted and intense sweet red fruits open the palate and are complemented by baking spice and a hint of sweet aniseed. The wine has a strong mineral spine, soft, well integrated tannins, and a taut finish with lingering tangy dark fruit notes.

**CRITICAL ACCLAIM:** 92 pts International Wine Cellar, 91 pts The Wine Advocate

### 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.



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