

Mea Culpa

INNOCENT BYSTANDER
MEA CULPA
SYRAH 2018

An exceptionally smooth and layered syrah from an outstanding Yarra Valley vintage. Our winemaking guilty pleasure.



THE MEA CULPA STORY

Mea Culpa is an admission of guilt, an unapologetic acknowledgment that we should have known better. While we generally steer well clear of the navel gazing snobbery of the wine world, with Mea Culpa we give over to passion, take exceptional parcels of fruit and indulge in winemaking debauchery to create a uniquely expressive wine. This is not a wine that claims perfection, but a wine that delivers an expression of site, vintage and winemaking character. If indulging in your passion is a crime, then we are guilty as charged.

SEASON

Warm spring in 2017 with solid rains providing excellent flowering and fruit set conditions as well as setting up large healthy canopies. February was cool and then it warmed right up through the latter part of the growing season which lead to uniform bunches of great colour and fruit intensity with no disease pressure.

AROMA

A seductive breath of blackberry and raspberry leads you on to a wicked sensation of white pepper spice.

TASTE

Remember picking berries as a kid, juice running down your chin, hands stained red? Now put it in a glass and gorge yourself on the intense flavours that glide across the palate, supported by bright, spicy notes to a smooth and satisfying afterglow.

VITICULTURE

REGION Yarra Valley

SUB-REGION Coldstream and Gruyere

CLONES PT23 & I654 planted in 1999

PRUNING METHOD Spur pruned and shoot thinned

HARVEST DATE 15 March 2018

HARVEST ANALYSIS Coldstream Be 13.9, TA 4.5 pH 3.8,
Gruyere Be 12.7, TA 5.1, pH 3.4

ALC/VOL 14.0%

CELLARING 2 – 8 years
Vegan Friendly

VINIFICATION

2 days cold soaked.

10% whole bunch ferment in the five tonne open fermenters

Hand plunged two or three times per day for seven days

Selected strain of Syrah yeast

Pressed gently to tank for malolactic fermentation

18 months maturation in French Oak

25% new oak (French Puncheons – Taransaud)

25% in two and three year old French oak

Minimal fining and filtration

Bottled in February 2020

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