

Mea Culpa

INNOCENT BYSTANDER
MEA CULPA
PINOT NOIR 2019

*A beautifully layered, complex and fragrant expression
of Pinot Noir from historic vineyards in the Yarra Valley.
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

The 2019 vintage was marked by a cold and dry flowering and fruit set. Rain in November and December of 2018 was welcome relief brightening the canopies. Leading up to harvest the season was dry and warm providing high fruit quality, low disease pressure and average yields.

AROMA

There's wafts of blood-red roses, wild blackberry and blueberries with hints of cardamom and cinnamon.

TASTE

It glides across the palate with the nuance and intrigue of a Hitchcock movie. Oozing a brambly boysenberry palate supported by light, white truffle notes and fine silky tannins. It's a wickedly complex Pinot that treads the fine balance between elegance and intensity with a dangerous ease.

VITICULTURE

REGION Yarra Valley

SUB-REGION Coldstream and Upper Yarra

CLONES MV6, 777, Abel

PRUNING METHOD Arched cane, and Spur pruned

HARVEST DATE 22 February to 3 March 2019

HARVEST ANALYSIS Be 13.5, TA 6.0, pH 3.4

ALC/VOL 14.0%

CELLARING 2 – 8 years
Vegan Friendly

VINIFICATION

2-3 days cold soaked.

20% whole bunch ferment in the five tonne open fermenters

Combination of natural and cultured yeast

Pressed gently to tank for malolactic fermentation

Eight months maturation in French oak

10% new barriques (Taransaud and Boute)

90% in two, three and older French oak

No fining or filtration

Bottled in April 2020

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