

Mea Culpa

INNOCENT BYSTANDER
MEA CULPA
PINOT NOIR 2022

*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 2022 vintage saw cool and wet conditions through the flowering phase leading to small compact grape clusters. Post Christmas is stayed reliantly cool with consistent light rains. The yields stayed low through harvest which provided impressive fruit intensity, structure and power.

AROMA

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

TASTE

It glides across the palate with the nuance and intrigue of a Hitchcock movie. Oozing red fruit richness 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 Upper Yarra and Coldstream

CLONES MV6, 667, Abel and Pommard

PRUNING METHOD Arched cane, and Spur pruned

HARVEST DATE 3 March to 19 March 2022

HARVEST ANALYSIS Be 12.5, TA6.0, pH 3.4

ALC/VOL 12.5%

CELLARING 2 – 8 years
Vegan Friendly

VINIFICATION

2 days cold soaked.

10% whole bunch ferment in the five tonne open fermenters

Combination of natural and cultured yeast

Pressed directly to barrel and delayed malolactic fermentation

Nine months maturation in French oak

15% new barriques (Taransaud and Boute)

85% in two, three and older French oak

No fining and minimal filtration

Bottled in April 2022

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