



Laissez Faire

Laissez-Faire means “let it be” and this reflects our hands off approach.

Whilst we’ve learnt from organics, bio-dynamics and natural wine practices, we’re not dictated by one school of thought. We don’t subscribe to dogma. You could call them natural wines, but we like to think of them as “post natural wines”.

We believe in healthy and sustainable vineyard practices, and a winemaking transparency with as little as possible between the vine and finished wine.

Whereas a lot of wines presented as “natural” can be sourced from chemically cultivated vines without accountability, we grow all our own grapes. Our Grenache and Syrah vines are dry grown. And whilst copper is allowed in organic viticulture, we use minimal copper treatments.

In our Laissez-Faire winemaking, there’s no added tannin, or acid, or animal fining products. There is zero sulfur use throughout the winemaking, and only a minimal amount at bottling. We’re using alternate varieties and blends to make naturally balanced wines. From vine to bottle, the wine takes its course, hands free.

2013 Syrah

THE VINTAGE:

The 2013 warm summer cooled off in early March, allowing fruit to ripen at a leisurely pace. The Great Southern had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine.

THE WINE MAKING:

Grapes were hand-harvested and sorted and naturally fermented. The wine spent six months in four year old French oak prior to bottling. As the name suggests, no acid, enzymes or yeast were used in the making of this wine.

THE WINE:

A bright, purple crimson wine, with a highly fragrant bouquet of violets, rose and black cherries. A powerful wine with fruit from dry-grown, a focused palate but controlled with soft, almost absent, tannins. The palate shows concentrated fruit, length of flavour and an understated structure.

DRINK WITH:

Roasted game with lentils and a red wine gravy.

Vineyard	Various
Year Planted	1997
Location	Porongurup, WA
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Unknown
Rootstock	Various
Aspect	Northern Facing
Soils	Granite-based

Origin	Porongurup, WA
Variety	Syrah or Shiraz
Picking date	March 2013
Sugar at picking	13.3 °Baume
Alcohol	13.8%
pH	3.7
Total acidity	5.21 g/L
Residual sugar	0 g/L
Bottled	February 2014
Cellaring Potential	15 years

Vegan	Yes
Vegetarian	Yes
Organic	N/A
Biodynamic	N/A
Allergens	Low Sulphite