



Laissez Faire

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

Whilst we’ve learnt from organics, biodynamics 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.

2014 Riesling

THE VINTAGE:

The 2014 warm summer cooled off in early March, allowing fruit to ripen at a leisurely pace. The Porongurup (Great Southern) region 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 from the region.

THE WINEMAKING:

Fruit was hand-picked and whole bunch pressed. Juice was settled without the addition of enzymes, sulphur or acid. Once settled, it fermented naturally at low temperature for six weeks.

THE WINE:

A wine with spectacular intensity, texture and density, an elegant bouquet of orange blossom, lime leaf and talc. Fine mineral nuances contribute to a silky, textured wine with good length and lively acid finish.

DRINK WITH:

Prosciutto-wrapped tiger prawns with pickled veg. slaw.

Vineyard	Pannoo	Origin	Porongurup, WA	Vegan	Yes
Year Planted	1998	Variety	Riesling	Vegetarian	Yes
Location	Porongurup, WA	Picking date	April 2014	Organic	N/A
Vines per Hectare	1800	Sugar at picking	11°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.5%	Allergens	Low Sulphites
Clone/s	Unknown	pH	2.8		
Rootstock	Own	Total acidity	9.04 g/L		
Aspect	South Facing	Residual sugar	0.53 g/L		
Soils	Sandy Loam	Bottled	August 2014		
		Cellaring Potential	0-8years		