



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.

2014 Syrah

THE VINTAGE:

The 2014 warm summer cooled off in early March, allowing fruit to ripen at a leisurely pace. 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 WINE MAKING:

Trapes 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 bouquet of earth, red cherries and spices with a subtle mineral/slate quality, oak providing support. Red flowery fruits flavours dominate, with subtle slate like minerality. All framed by a light structure and fine tannins.

DRINK WITH:

Roasted game with lentils and a red wine jus.

Vineyard	Various	Origin	Porongurup, WA	Vegan	Yes
Year Planted	1997	Variety	Syrah	Vegetarian	Yes
Location	Porongurup, WA	Picking date	March 2014	Organic	N/A
Vines per Hectare	1600	Sugar at picking	13.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.2%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.99		
Rootstock	Various	Total acidity	4.27 g/L		
Aspect	Northern Facing	Residual sugar	0.5 g/L		
Soils	Granite-based	Bottled	February 2015		
		Cellaring Potential	15 years		