



## 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.

## 2015 Field Blend

### THE VINTAGE:

For this vintage yields were lower than most due to wind and rain during flowering and the Indian summer that usually occurs in this region not eventuating. The fruits that were picked were of excellent quality however, resulting in some crisp and refreshing wines.

### THE WINEMAKING:

As the name suggests, the grapes selected for this wine were harvested at the same time and blended in the field. The fruit was then gently de-stemmed with no additives of sulphites, acids or enzymes.

### THE WINE:

A wine with strong aromas of citrus, passionfruit, mineral and rosewater. Layers of pear, nougat, Turkish delight and citrus all working together. The palate is soft and refined, finishing with a subtle but drying acidity.

### DRINK WITH:

Roasted Vegetable Terrine with a creamy citrus aioli.

Vineyard	Various
Year Planted	1998
Location	Various, WA
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Various
Rootstock	Own
Aspect	Various
Soils	Various

Origin	Various, WA	Vegan	Yes
Variety	Pinot Grigio, Gurwerztraminer, Sauvignon Gris, Riesling	Vegetarian	Yes
Picking date	March 2015	Organic	N/A
Sugar at picking	12.1 °Baume	Biodynamic	N/A
Alcohol	12.6%	Allergens	Low Sulphites
pH	3.19		
Total acidity	5.52 g/L		
Residual sugar	2 g/L		
Bottled	July 2015		
Cellaring Potential	5 years		