



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.

2015 Syrah Grenache

THE VINTAGE:

Yields were low with most varieties achieving ripeness at relatively low sugar levels. Fruit picked was of excellent quality, resulting in crisp and refreshing wines.

THE WINEMAKING:

Fruit selected for this wine was from Waldron, 470 & 174 clones. Hand harvested, sorted and naturally fermented. Little was added during winemaking.

THE WINE:

Black macerated fruits, raspberry, blue berry with minerally slate like quality. Rounded sweet tannins provide support, the fruit flavours connected with the aromas. A focused pallet of tannins and favours providing texture and complexity.

DRINK WITH:

Roasted game with lentils and a red wine gravy.

Vineyard	Riversdale
Year Planted	1997
Location	Frankland River
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern Facing
Soils	Granite-based

Origin	Frankland River, WA
Variety	Syrah 60%, Grenache 40%
Picking date	April 2015
Sugar at picking	14.1 °Baume
Alcohol	14.6%
pH	3.8
Total acidity	4.7 g/L
Residual sugar	0.5 g/L
Bottled	February 2016
Cellaring Potential	10years

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