



## 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.

## 2016 Field Blend

### THE VINTAGE:

Dry conditions though out the winter and spring lead-up, the summer had unusually high rainfall which helped vine growth and yields. Summer temperatures were moderate and as a result yields were excellent, flavours crisp and vibrant and fruit in excellent condition.

### THE WINE MAKING:

As the name suggests, the grapes for this wine were harvested at the same time and blended in the field. Several parcels were fermented on skins for five days. 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	Origin	Pemberton, WA	Vegan	Yes
Year Planted	1998	Variety	Pinot Grigio 45%, Gewurztraminer 25%, Pinot Blanc 17%, Sauvignon Gris 13%,	Vegetarian	Yes
Location	Various, WA	Picking date	March 2016	Organic	N/A
Vines per Hectare	1600	Sugar at picking	12.1 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.6%	Allergens	Low Sulphites
Clone/s	Various	pH	3.19		
Rootstock	Own	Total acidity	5.52 g/L		
Aspect	Various	Residual sugar	2 g/L		
Soils	Various	Bottled	July 2016		
		Cellaring Potential	5 years		