



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 sulphur 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.

2017 Arneis

THE VINTAGE:

A cool wet winter followed by a summer with temperatures 5 degrees lower than average, harvest was 3 weeks later than normal with patience being rewarded with high quality aromatic whites. Fruit thinning and attention to viticulture was essential this year. Aromatic varieties such as Pinot Grigio, Glera, Sauvignon Gris and Gewurztraminer powered through the difficult conditions in March.

THE WINE MAKING:

Arneis’s bright acidity and thick skins required a number of different harvesting dates to ensure even ripeness and flavours. Part of the juice was fermented in 1 & 2 year old oak and the balance in a concrete egg for 2 months.

THE WINE:

Crisp and floral, with pear and red apple flavours, partial fermentation in oak and concrete provide weight and texture.

DRINK WITH:

Seafood Pasta.

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

Origin	Pemberton, WA
Variety	Arneis
Picking date	April 2017
Sugar at picking	11.8 °Baume
Alcohol	12.3%
pH	3.3
Total acidity	6.6 g/L
Residual sugar	2 g/L
Bottled	June 2017
Cellaring Potential	5 years

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