



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 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 Field Blend

THE VINTAGE:

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

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	Gewurztraminer 55%, Pinot Grigio 29%, Riesling 11%, Pinot Blanc 5%,	Vegetarian	Yes
Location	Various, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1600	Sugar at picking	11.6 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.1%	Allergens	Low Sulphites
Clone/s	Various	pH	3.37		
Rootstock	Own	Total acidity	5.43 g/L		
Aspect	Various	Residual sugar	2 g/L		
Soils	Various	Bottled	July 2017		
		Cellaring Potential	5 years		