



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.

2018 Arneis

THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best Pinot Noir in decades. All white varieties are marked by lively acidity backed by strong flavours and textures resulting in very well balanced wines.

Vintage Rating—9.5/10

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 2018
Sugar at picking	11.3 °Baume
Alcohol	13.8%
pH	3.11
Total acidity	6.60 g/L
Residual sugar	2 g/L
Bottled	June 2018
Cellaring Potential	5 years

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