



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.

2018 Fiano

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

Vintage Rating—9/10

THE WINEMAKING:

Fruit was hand-picked and whole bunch pressed. Juice was settled without the addition of enzymes, sulphur or acid. Once settled, it fermented naturally at low temperature for six weeks in old oak and concrete eggs.

THE WINE:

Aromas of quince and white figs with hints of yellow peach and mineral notes finishing with subtle oak spices. The palate follows suit with flavours of peach and hints of preserved lemon, the acidity is long and fine and wrapped in a soft texture.

DRINK WITH:

Pizza Bianco with garlic oil.

Vineyard	Riversdale
Year Planted	2007
Location	Frankland River, WA
Vines per Hectare	1800
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Lateritic

Origin	Frankland River, WA
Variety	Fiano
Picking date	March 2018
Sugar at picking	13.1°Baume
Alcohol	13.6%
pH	3.03
Total acidity	6.45 g/L
Residual sugar	2 g/L
Bottled	July 2018
Cellaring Potential	0-6 years

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