



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 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 Pinot Blanc

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:

Fruit was harvested in 2-3 passes to achieve optimal ripeness, and texture. The fruit was gently destemmed with no additions of sulphites, acids or enzymes.

THE WINE:

Textural with acid support. Layers of pear, lemon and spice.

DRINK WITH:

Prawn Linguine.

Vineyard	Channybearup	Origin	Pemberton	Vegan	Yes
Year Planted	1997	Variety	Pinot Blanc 86%, Gewurztraminer 14%	Vegetarian	Yes
Location	Pemberton	Picking date	April 2018	Organic	N/A
Vines per Hectare	1450	Sugar at picking	11° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.5%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.23		
Rootstock	Own	Total acidity	5.20		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Karri Loam	Bottled	August 2018		