



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 Riesling

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.

THE WINE:

A bouquet reminiscent of red apple and white peach with mineral notes in the background. White stone fruit flavours are persistent on the pallet, there is a subtle texture with tight knit acidity lingering in the background which provides length and persistence.

DRINK WITH:

Prosciutto-wrapped tiger prawns with pickled veg. slaw.

Vineyard	Various	Origin	Porongurup, WA	Vegan	Yes
Year Planted	1998	Variety	Riesling	Vegetarian	Yes
Location	Porongurup, WA	Picking date	April 2018	Organic	N/A
Vines per Hectare	1800	Sugar at picking	11.9°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.4%	Allergens	Low Sulphites
Clone/s	Unknown	pH	2.84		
Rootstock	Own	Total acidity	8.67 g/L		
Aspect	South Facing	Residual sugar	1.0 g/L		
Soils	Sandy Loam	Bottled	July 2018		
		Cellaring Potential	10-15 years		