



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.

2019 ‘IV’ Shiraz Grenache Mataro Counoise

THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

THE WINEMAKING:

Fruit selected for this wine was from Waldron, 470 & 174 clones. Hand harvested, sorted and naturally fermented. Little was added during winemaking.

THE WINE:

Black macerated fruits, raspberry, blue berry with minerally slate like quality. Rounded sweet tannins provide support, the fruit flavours connected with the aromas. A focused pallet of tannins and favours providing texture and complexity.

Vineyard	Various	Origin	Great Southern, WA	Vegan	Yes
Year Planted	1997	Variety	Shiraz 72%, Grenache 13%, Mataro 12%, Counoise 3%	Vegetarian	Yes
Location	Great Southern	Picking date	April 2019	Organic	N/A
Vines per Hectare	1600	Sugar at picking	13.8 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.3%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.50		
Rootstock	Own	Total acidity	5.90 g/L		
Aspect	Northern Facing	Residual sugar	2 g/L		
Soils	Granite-based	Bottled	October 2020		
		Cellaring Potential	10years		