



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 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.

2019 Mencia

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 WINE MAKING:

The fruit was hand picked and sorted from the Riversdale vineyard at 13% alcohol, the wine is mid weighted but has a soft texture with abundant but sweet tannins from open fermentation. Maceration was carried out in 3 year old French oak for 6 months.

THE WINE:

Mencia is a Spanish grape, from the north west region of Spain called Galicia. It is thought to be a descendant of Cabernet Franc. Black berry, earth and red flavours dominate the aromas. The palate is peppery and earthy with abundant but sweet tannins. Oak is understated.

Vineyard	Riversdale
Year Planted	2012
Location	Frankland River, WA
Vines per Hectare	1380
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	North
Soils	Sandy Loam

Origin	Great Southern, WA
Variety	Mencia
Picking date	April 2019
Sugar at picking	14.2 °Baume
Alcohol	14.7%
pH	3.59
Total acidity	5.86 g/L
Residual sugar	0.5 g/L
Bottled	June 2021
Cellaring Potential	5+ years

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