



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.

2020 Pemberton Pinot Noir

THE VINTAGE:

Good winter/spring rainfalls, with mild conditions in comparison to other parts of the south west. Yields were low but quality was excellent.

THE WINE MAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. The wine was matured in one year old oak for six months.

THE WINE:

Aromas of beetroot and earth with black cherry, red flowers and oak delivered spices. The tannins are fine and soft with a fine acidity finishing with flavours of black cherry and earthy beetroot.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	Yes
Year Planted	2004	Variety	Pinot Noir	Vegetarian	Yes
Location	Pemberton, WA	Picking date	April 2020	Organic	N/A
Vines per Hectare	2200	Sugar at picking	13.0 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.5%	Allergens	Low Sulphites
Clone/s	667	pH	3.53		
Rootstock	Own	Total acidity	6.02 g/L		
Aspect	North	Residual sugar	0.5 g/L		
Soils	Sandy Loam	Bottled	September 2021		
		Cellaring Potential	5+ years		