



## 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 Riesling

### THE VINTAGE:

A very dry winter and spring (driest in 100 years). These dry conditions continued throughout summer. Good rainfalls in February provided much needed moisture. Very low crops but exceptional whites and reds.

### 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.

Vineyard	Various
Year Planted	1998
Location	Porongurup, WA
Vines per Hectare	1800
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	South Facing
Soils	Sandy Loam

Origin	Porongurup, WA
Variety	Riesling
Picking date	April 2020
Sugar at picking	11.8°Baume
Alcohol	12.3%
pH	2.93
Total acidity	7.40 g/L
Residual sugar	2.0 g/L
Bottled	October 2020
Cellaring Potential	10-15 years

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