



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.

2021 Fiano

THE VINTAGE:

An exceptional vintage with rainfall falling at just the right times, Rieslings are some of the best in recent memory with expression of floral aromas and balanced acidities. Cabernet and Shiraz from Frankland are exceptional with tannin and colour. Chardonnay and Pinot from the sub-region of Porongurup are exceptional examples.

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 in old oak and concrete eggs.

THE WINE:

Aromas of quince and white figs with hints of yellow peach and mineral notes finishing with subtle oak spices. The palate follows suit with flavours of peach and hints of preserved lemon, the acidity is long and fine and wrapped in a soft texture.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	Yes
Year Planted	2007	Variety	Fiano	Vegetarian	Yes
Location	Frankland River, WA	Picking date	March 2021	Organic	N/A
Vines per Hectare	1800	Sugar at picking	13.4°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.9%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.05		
Rootstock	Own	Total acidity	6.80 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Lateritic	Bottled	October 2021		
		Cellaring Potential	0-6 years		