



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 Grenache

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 WINE MAKING:

Fruit was hand-harvested and sorted. As the name suggests, no acid, enzymes or yeast was used in the making of this wine. It was macerated for four weeks then gently pressed into one and three-year old barrels for six months prior to bottling.

THE WINE:

Maturation for six months in oak ensures that the vibrancy of the fruit shines through. A silky, textured wine with intense red fruit, hints of violets and hallmark Grenache musk.

Vineyard	Riversdale
Year Planted	2005
Location	Frankland River, WA
Vines per Hectare	1600
Irrigation	No
Clone/s	Unknown
Rootstock	Own
Aspect	Northern Facing
Soils	Deep Gravel over clay

Origin	Frankland River, WA
Variety	Grenache
Picking date	March 2021
Sugar at picking	14 °Baume
Alcohol	14.5%
pH	3.24
Total acidity	6.40 g/L
Residual sugar	4.0 g/L
Bottled	February 2022
Cellaring Potential	10 years

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