



## 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.

## 2022 Field Blend

### THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

### THE WINE MAKING:

As the name suggests, the grapes for this wine were harvested at the same time and blended in the field. Several parcels were fermented on skins for five days. No additives of sulphites, acids or enzymes.

### THE WINE:

A wine with strong aromas of citrus, passionfruit, mineral and rosewater. Layers of pear, nougat, Turkish delight and citrus all working together. The palate is soft and refined, finishing with a subtle but drying acidity.

<b>Vineyard</b>	Various	<b>Origin</b>	Pemberton, WA	<b>Vegan</b>	Yes
<b>Year Planted</b>	1998	<b>Variety</b>	Pinot Blanc 44%, Gewurztraminer 25%, Riesling 15%, Pinot Grigio 8%, Sauvignon Gris 8%	<b>Vegetarian</b>	Yes
<b>Location</b>	Various, WA	<b>Picking date</b>	March 2022	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1600	<b>Sugar at picking</b>	11.5 °Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.0%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Various	<b>pH</b>	3.15		
<b>Rootstock</b>	Own	<b>Total acidity</b>	7.10 g/L		
<b>Aspect</b>	Various	<b>Residual sugar</b>	2 g/L		
<b>Soils</b>	Various	<b>Bottled</b>	August 2022		
		<b>Cellaring Potential</b>	5 years		