



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.

2022 Grenache

THE VINTAGE:

As succession of very good seasons for Frankland River; 2018, 2019, 2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

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 2022
Sugar at picking	14.5 °Baume
Alcohol	15.0%
pH	3.38
Total acidity	6.43 g/L
Residual sugar	3 g/L
Bottled	October 2022
Cellaring Potential	10 years

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