



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.

2023 Pinot Blanc

THE VINTAGE:

The Pemberton region experienced similar conditions to Margaret River, with excellent winter rains followed by extended periods of cool and dry weather. This allowed for grapes to ripen steadily and with excellent balance and depth, particularly in the standout Chardonnay. The whites earned a rating of 8.5/10, while the reds received a rating of 7.5/10.

THE WINE MAKING:

Fruit was harvested in 2-3 passes to achieve optimal ripeness, and texture. The fruit was gently destemmed with no additions of sulphites, acids or enzymes.

THE WINE:

Textural with acid support. Layers of pear, lemon and spice.

Vineyard	Channybearup	Origin	Pemberton	Vegan	Yes
Year Planted	1997	Variety	Pinot Blanc	Vegetarian	Yes
Location	Pemberton	Picking date	April 2023	Organic	N/A
Vines per Hectare	1450	Sugar at picking	12.3° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.8%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.13		
Rootstock	Own	Total acidity	6.66		
Aspect	Northern	Residual sugar	>1 g/L		
Soils	Karri Loam	Bottled	July 2024		
		Cellaring Potential	7 years		