



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.

2024 Riesling

THE VINTAGE:

The 2024 growing season was marked by a combination of cool, wet conditions early in the season, followed by a warm, dry finish - ideal for premium wine production. Spring brought cooler-than-usual temperatures, ranging from 14°C to 21°C, coupled with above-average rainfall. Monthly precipitation during this period was between 90-130 mm, which helped maintain soil moisture levels and supported healthy vine growth. These conditions were conducive to a slightly delayed but even budburst and flowering, ensuring uniform fruit set and healthy canopy development, both crucial for optimizing grape quality. Moving into the summer months the weather pattern shifted significantly, with temperatures rising to an average of 28°C to 34°C during the day. Rainfall was scarce, averaging only 5-20 mm per month, creating ideal conditions for the ripening period. The dry, warm weather facilitated the gradual development of complex flavours and balanced acidity in the fruit, while the minimal rainfall reduced the risk of disease, contributing to high-quality fruit.

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.

THE WINE:

A bouquet reminiscent of red apple and white peach with mineral notes in the background. White stone fruit flavours are persistent on the pallet, there is a subtle texture with tight knit acidity lingering in the background which provides length and persistence.

Vineyard	Various	Origin	Great Southern, WA	Vegan	Yes
Year Planted	1998	Variety	Riesling	Vegetarian	Yes
Location	Great Southern, WA	Picking date	February 2024	Organic	N/A
Vines per Hectare	1800	Sugar at picking	11.3°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.8%	Allergens	Low Sulphites
Clone/s	Unknown	pH	2.80		
Rootstock	Own	Total acidity	7.99 g/L		
Aspect	South Facing	Residual sugar	1.0 g/L		
Soils	Sandy Loam	Bottled	August 2024		
		Cellaring Potential	10-15 years		