



Laissez Faire

Laissez-Faire means “let it be” and this reflects our hands off approach.

Whilst we’ve learnt from organics, bio-dynamics 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.

2019 Riesling

THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

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.

DRINK WITH:

Prosciutto-wrapped tiger prawns with pickled veg. slaw.

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| Vineyard | Various |
| Year Planted | 1998 |
| Location | Porongurup, WA |
| Vines per Hectare | 1800 |
| Irrigation | Yes |
| Clone/s | Unknown |
| Rootstock | Own |
| Aspect | South Facing |
| Soils | Sandy Loam |

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|---------------------|----------------|
| Origin | Porongurup, WA |
| Variety | Riesling |
| Picking date | April 2019 |
| Sugar at picking | 12.2°Baume |
| Alcohol | 12.7% |
| pH | 2.81 |
| Total acidity | 7.95 g/L |
| Residual sugar | 2.0 g/L |
| Bottled | June 2019 |
| Cellaring Potential | 10-15 years |

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