



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 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.

2014 Pinot Noir

THE VINTAGE:

The 2014 warm summer cooled off in early March, allowing fruit to ripen at a leisurely pace. The Porongurup (Great Southern) region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

THE WINE MAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. The wine was matured in one year old oak for six months.

THE WINE:

Earthy beetroot, red cherry and red/flowery fruit bouquet are supported by spicy oak aromas. The palate follows suit with beetroot, cherry and flowery/red fruit, fine tannins and a soft texture.

DRINK WITH:

Roast Vegetable Tagine.

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

Origin	Porongurup, WA
Variety	Pinot Noir
Picking date	April 2014
Sugar at picking	13.7 °Baume
Alcohol	14.2%
pH	3.79
Total acidity	5.02 g/L
Residual sugar	0.5 g/L
Bottled	November 2014
Cellaring Potential	8 years

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