



## 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.

## 2015 Pinot Noir

### THE VINTAGE:

Following on from an abundant winter and spring rainfall the summer was nearly completely dry. This resulted in Porongurup and the surrounding areas experiencing a fairly low yielding season, with most grape varieties achieving ripeness at relatively low sugar levels.

### 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. 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 2015
Sugar at picking	13.1°Baume
Alcohol	13.6%
pH	3.86
Total acidity	4.39 g/L
Residual sugar	0 g/L
Bottled	December 2015
Cellaring Potential	5+ years

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