



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.

2016 Syrah

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:

Grapes were hand-harvested and sorted and naturally fermented. The wine spent six months in four year old French oak prior to bottling. As the name suggests, no acid, enzymes or yeast were used in the making of this wine.

THE WINE:

A bouquet of earth, black cherries and spices with a subtle mineral/slate quality, oak providing support. Red flowery fruits flavours dominate, with subtle slate like minerality. All framed by a light structure and fine tannins.

DRINK WITH:

Roasted game with lentils and a red wine jus.

Vineyard	Various
Year Planted	1997
Location	Porongurup, WA
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Unknown
Rootstock	Various
Aspect	Northern Facing
Soils	Granite-based

Origin	Porongurup, WA
Variety	Syrah
Picking date	March 2016
Sugar at picking	14.2°Baume
Alcohol	14.7%
pH	3.78
Total acidity	5.14 g/L
Residual sugar	2 g/L
Bottled	February 2017
Cellaring Potential	15 years

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