



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.

2018 Chardonnay

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for this season.

Vintage Rating—9/10

THE WINE MAKING:

Fruit was hand-picked and whole bunch pressed. Juice was settled without the addition of enzymes, sulphur or acid. Once settled, it fermented naturally in a one year old oak.

THE WINE:

A powerful nose of citrus and pineapple. Stones and pebbles, cashew nuts with a creamy mouthfeel yet flinty. Very elegant finish.

DRINK WITH:

Seafood Chowder.

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

Origin	Porongurup, WA
Variety	Chardonnay
Picking date	April 2018
Sugar at picking	12.9 °Baume
Alcohol	13.4%
pH	3.16
Total acidity	6.55 g/L
Residual sugar	2 g/L
Bottled	January 2019
Cellaring Potential	5+ years

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