



## 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.

## 2018 Field Blend

### THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best Pinot Noir in decades. All white varieties are marked by lively acidity backed by strong flavours and textures resulting in very well balanced wines.

*Vintage Rating—9.5/10*

### THE WINE MAKING:

As the name suggests, the grapes for this wine were harvested at the same time and blended in the field. Several parcels were fermented on skins for five days. No additives of sulphites, acids or enzymes.

### THE WINE:

A wine with strong aromas of citrus, passionfruit, mineral and rosewater. Layers of pear, nougat, Turkish delight and citrus all working together. The palate is soft and refined, finishing with a subtle but drying acidity.

### DRINK WITH:

Roasted Vegetable Terrine with a creamy citrus aioli.

Vineyard	Various	Origin	Pemberton, WA	Vegan	Yes
Year Planted	1998	Variety	Gewurztraminer 58%, Pinot Grigio 33%, Riesling 6%, Pinot Blanc 3%,	Vegetarian	Yes
Location	Various, WA	Picking date	March 2018	Organic	N/A
Vines per Hectare	1600	Sugar at picking	11.0 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.5%	Allergens	Low Sulphites
Clone/s	Various	pH	3.23		
Rootstock	Own	Total acidity	5.20 g/L		
Aspect	Various	Residual sugar	2 g/L		
Soils	Various	Bottled	July 2018		
		Cellaring Potential	5 years		