



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 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.

2020 Pinot Blanc

THE VINTAGE:

Good winter/spring rainfalls, with mild conditions in comparison to other parts of the south west. Yields were low but quality was excellent.

THE WINE MAKING:

Fruit was harvested in 2-3 passes to achieve optimal ripeness, and texture. The fruit was gently destemmed with no additions of sulphites, acids or enzymes.

THE WINE:

Textural with acid support. Layers of pear, lemon and spice.

Vineyard	Channybearup	Origin	Pemberton	Vegan	Yes
Year Planted	1997	Variety	Pinot Blanc	Vegetarian	Yes
Location	Pemberton	Picking date	April 2020	Organic	N/A
Vines per Hectare	1450	Sugar at picking	11.8° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.3%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.15		
Rootstock	Own	Total acidity	7.05		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Karri Loam	Bottled	October 2020		
		Cellaring Potential	7 years		