



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.

2021 Cabernet Franc

THE VINTAGE:

An exceptional vintage with rainfall falling at just the right times, Rieslings are some of the best in recent memory with expression of floral aromas and balanced acidities. Cabernet and Shiraz from Frankland are exceptional with tannin and colour. Chardonnay and Pinot from the sub-region of Porongurup are exceptional examples.

THE WINE MAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for six weeks with minimal pump overs and temperatures ranging for 12-27C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wine’s development.

THE WINE:

Red, wet earth, black cherries, mulberry and subtle oak all contribute to this complex wine. A modest alcohol injects a note of juicy freshness to the core of supple, medium-bodied blackcurrant fruit, the tannins picking up nuances of earth and licorice. The tannins are soft, long and complex.

Vineyard	Willows
Year Planted	1998
Location	Margaret River, WA
Vines per Hectare	1400
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	South
Soils	Sandy Loam

Origin	Margaret River, WA
Variety	Cabernet Franc
Picking date	April 2021
Sugar at picking	14.5 °Baume
Alcohol	15.0%
pH	3.33
Total acidity	6.99 g/L
Residual sugar	1 g/L
Bottled	December 2022
Cellaring Potential	5+ years

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