



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 Pinot Blanc

THE VINTAGE:

A high rainfall harvest, careful selection and harvesting resulting in some very high-quality aromatic whites and Chardonnay. All our fruit for the season were hand picked and colour sorted at the winery.

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.

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| Vineyard | Channybearup | Origin | Pemberton | Vegan | Yes |
| Year Planted | 1997 | Variety | Pinot Blanc | Vegetarian | Yes |
| Location | Pemberton | Picking date | April 2021 | Organic | N/A |
| Vines per Hectare | 1450 | Sugar at picking | 13.1° Baume | Biodynamic | N/A |
| Irrigation | Yes | Alcohol | 13.6% | Allergens | Low Sulphites |
| Clone/s | Unknown | pH | 3.18 | | |
| Rootstock | Own | Total acidity | 5.80 | | |
| Aspect | Northern | Residual sugar | 2 g/L | | |
| Soils | Karri Loam | Bottled | October 2021 | | |
| | | Cellaring Potential | 7 years | | |