



Laissez-Faire means let it be and reflects the hands off approach and letting the wines take their own course. Hand picked, whole bunched pressing and onces setteld it is fermented with wild yeast at low temperatures for 6 weeks in old oak and concrete eggs. This give subtle notes of fig, peaches and preserved lemons with a textured finish

Tasting Note

Laissez-Faire means let it be and reflects the hands off approach and letting the wines take their own course. Hand picked, whole bunched pressing and onces setteld it is fermented with wild yeast at low temperatures for 6 weeks in old oak and concrete eggs. This give subtle notes of fig, peaches and preserved lemons with a textured finish

Full breakdown

Demo Version ProSelect Pdf SDK

Country: Australia

Region: Western Australia

Vintage: 2022 ABV: 14% Bottle Size: 75ml