

Laissez Faire Syrah 2020

6x75cl

Winemaker Notes

A bouquet of earth, black cherries and spices with a subtle mineral/slate quality, oak providing support. Red flowery fruit flavours dominate, with subtle slate-like minerality. All are framed by a light structure and fine tannins.

Winemaking

Grapes were hand harvested, sorted and naturally fermented. The wine spent six months in four year old French oak prior to bottling. As the name suggests, no acid, enzymes or yeast were used in the making of this wine.

Food match

Roasted game with lentils and a red wine jus.

Grapes

100% Syrah

Region/Appellation

Frankland River, Great Southern, WA

Alcohol by volume

14.5%

Residual Sugar

2 g/l

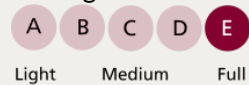
pH

3.4

Total Acidity

6.3 g/l

Tasting Guide



Tasting note printed

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