



## Uovo

The first person to come up with the idea of making a concrete tank into the shape of an egg was the celebrated Rhone winemaker, Michel Chapoutier. The idea of the shape was derived from the old Roman amphorae.

These are exactly the types of fermenters and vats we use to make and mature the Oovo wines in. The effect of circulation inside the egg adds depth, volume and texture to the wine.

We decided to start using these to ferment and mature wines as an alternative to wood and stainless steel.

The wines are vibrant, textured and are true to place which can be a hard combination to achieve.

## 2017 Cabernet Nebbiolo

### THE VINTAGE:

Porongurup conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields. The wines have great verve and freshness.

### THE WINEMAKING:

Made in a clay cement ovoid tank - a giant "egg" - the lees are continuously forced upward by an internal current resembling a vortex. This gives the wine voluptuousness, purity and texture. There's no added tannin, acid, or animal fining products. There is zero sulfur used throughout the winemaking, and only a minimal amount at bottling.

### THE WINE:

Fine tannins, bright acidity with bay leaf and black current. Long sinewy tannins on the finish.

**Vineyard** Riversdale  
**Year Planted** 2012  
**Location** Frankland River, WA  
**Vines per Hectare** 1300  
**Irrigation** Yes  
**Clone/s** N/A  
**Rootstock** N/A  
**Aspect** Northern  
**Soils** Loam/Laterite

**Origin** Frankland River, WA  
**Variety** Cabernet Sauvignon 85,  
Nebbiolo 15%  
**Picking date** May 2017  
**Sugar at picking** 13.5° Baume  
**Alcohol** 14%  
**pH** 3.70  
**Total acidity** 4.80 g/L  
**Residual sugar** 0.5 g/L  
**Bottled** March 2019

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