



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.

2018 Cabernet Nebbiolo

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

Vintage Rating—9/10

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 2018
Sugar at picking 13° Baume
Alcohol 13.5%
pH 3.55
Total acidity 5.80 g/L
Residual sugar 0.5 g/L
Bottled March 2020

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