



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 Ouvo 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 Chardonnay

THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best Pinot Noir in decades. All white varieties are marked by lively acidity backed by strong flavours and textures resulting in very well balanced wines.

Vintage Rating—9.5/10

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

Linear and fine with lingering acid. Stone fruit, lemon and ginger finishing with a chalky texture.

Vineyard Channybearup Year Planted 1997

Location Pemberton, WA

Vines per Hectare 1450
Irrigation Yes
Clone/s N/A
Rootstock Own
Aspect Northern
Soils Loam

Origin Pemberton, WA Variety Chardonnay Picking date May 2018 Sugar at picking 12.7° Baume Alcohol 13.2% 3.35 Total acidity 6.90 g/L Residual sugar 2.0 g/L **Bottled** March 2019 **Cellaring Potential** 10 years

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