



## Uovo

The first person to come up with the idea of making a concreted 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.

## 2019 Cabernet Nebbiolo

### THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

### 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 87.5%,  
 Nebbiolo 12.5%  
**Picking date** May 2019  
**Sugar at picking** 13.8° Baume  
**Alcohol** 14.3%  
**pH** 3.55  
**Total acidity** 5.74 g/L  
**Residual sugar** 0.5 g/L  
**Bottled** March 2021  
**Cellaring Potential** 10 years

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