



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.

2020 Cabernet Nebbiolo

THE VINTAGE:

A very dry winter and spring (driest in 100 years). These dry conditions continued throughout summer. Good rainfalls in February provided much needed moisture. Very low crops but exceptional whites and reds.

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	Origin	Frankland River, WA	Vegan	Yes
Year Planted	2012	Variety	Cabernet Sauvignon 85%, Nebbiolo 15%	Vegetarian	Yes
Location	Frankland River, WA	Picking date	May 2020	Organic	N/A
Vines per Hectare	1300	Sugar at picking	14.0° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.5%	Allergens	Low Sulphites
Clone/s	N/A	pH	3.30		
Rootstock	N/A	Total acidity	6.90 g/L		
Aspect	Northern	Residual sugar	1 g/L		
Soils	Loam/Laterite	Bottled	March 2022		