



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.

2022 Chardonnay

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

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 sulphur 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	Origin	Pemberton, WA	Vegan	Yes
Year Planted	1997	Variety	Chardonnay	Vegetarian	Yes
Location	Pemberton, WA	Picking date	May 2022	Organic	N/A
Vines per Hectare	1450	Sugar at picking	12.2° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.2%	Allergens	Low Sulphites
Clone/s	N/A	pH	3.15		
Rootstock	Own	Total acidity	7.00 g/L		
Aspect	Northern	Residual sugar	2.0 g/L		
Soils	Karri Loam	Bottled	March 2023		
		Cellaring Potential	10 years		