



## 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.

## 2023 Grenache

### THE VINTAGE:

In the Frankland River region, good winter rains and low to moderate crops resulted in slower ripening times, producing wines with spicy flavours in Shiraz and deep complex characters in Bordeaux varietals. The whites, particularly Riesling and Fiano, were of exceptional quality with a rating of 8/10. The reds, with a rating of 9/10, were highlight of the vintage with excellent structure, depth and aging potential.

### 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:

Aromatics of florals, musk, cherry cola and red flowers. Medium bodied, with fine tannins.

|                          |                     |                            |                     |                   |               |
|--------------------------|---------------------|----------------------------|---------------------|-------------------|---------------|
| <b>Vineyard</b>          | Riversdale          | <b>Origin</b>              | Frankland River, WA | <b>Vegan</b>      | Yes           |
| <b>Year Planted</b>      | 2012                | <b>Variety</b>             | Grenache            | <b>Vegetarian</b> | Yes           |
| <b>Location</b>          | Frankland River, WA | <b>Picking date</b>        | May 2023            | <b>Organic</b>    | N/A           |
| <b>Vines per Hectare</b> | 1300                | <b>Sugar at picking</b>    | 14.6° Baume         | <b>Biodynamic</b> | N/A           |
| <b>Irrigation</b>        | Yes                 | <b>Alcohol</b>             | 15.1%               | <b>Allergens</b>  | Low Sulphites |
| <b>Clone/s</b>           | N/A                 | <b>pH</b>                  | 3.47                |                   |               |
| <b>Rootstock</b>         | N/A                 | <b>Total acidity</b>       | 5.90 g/L            |                   |               |
| <b>Aspect</b>            | Northern            | <b>Residual sugar</b>      | 2.25 g/L            |                   |               |
| <b>Soils</b>             | Loam/Lacertite      | <b>Bottled</b>             | May 2024            |                   |               |
|                          |                     | <b>Cellaring Potential</b> | 10 years            |                   |               |