



## 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 Uovo 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 Riesling

### THE VINTAGE:

A succession of very good seasons for Frankland River; 2018, 2019, 2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

### 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:

Long lingering acid. Lemon, ginger and citrus leaf flavours with a juicy texture.

<b>Vineyard</b>	Riversdale	<b>Origin</b>	Frankland River, WA	<b>Vegan</b>	Yes
<b>Year Planted</b>	1998	<b>Variety</b>	Riesling	<b>Vegetarian</b>	Yes
<b>Location</b>	Frankland River, WA	<b>Picking date</b>	March 2023	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1300	<b>Sugar at picking</b>	12.3° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.8%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	N/A	<b>pH</b>	3.00		
<b>Rootstock</b>	N/A	<b>Total acidity</b>	7.70 g/L		
<b>Aspect</b>	Southern	<b>Residual sugar</b>	2.0 g/L		
<b>Soils</b>	Gravel/Lacerite	<b>Bottled</b>	March 2024		
		<b>Cellaring Potential</b>	10 years		