



## 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.

## 2017 Riesling

### THE VINTAGE:

Porongurup conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields. The wines have great verve and freshness.

### 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 2017	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1300	<b>Sugar at picking</b>	12.0° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.5%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	N/A	<b>pH</b>	2.94		
<b>Rootstock</b>	N/A	<b>Total acidity</b>	7.62 g/L		
<b>Aspect</b>	Southern	<b>Residual sugar</b>	2.0 g/L		
<b>Soils</b>	Gravel/Lacerite	<b>Bottled</b>	July 2018		
		<b>Cellaring Potential</b>	10 years		