



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.

2019 Riesling

THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

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.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	Yes
Year Planted	1998	Variety	Riesling	Vegetarian	Yes
Location	Frankland River, WA	Picking date	March 2019	Organic	N/A
Vines per Hectare	1300	Sugar at picking	11.6° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.1%	Allergens	Low Sulphites
Clone/s	N/A	pH	2.96		
Rootstock	N/A	Total acidity	7.05 g/L		
Aspect	Southern	Residual sugar	2.0 g/L		
Soils	Gravel/Lacerite	Bottled	July 2020		
		Cellaring Potential	10 years		