



## 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.

## 2020 Chardonnay

### THE VINTAGE:

A very dry winter and spring (driest in 100 years). These dry conditions continued throughout summer. Good rainfalls in February provided much needed moisture. Very low crops but exceptional whites and reds.

### 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:

Linear and fine with lingering acid. Stone fruit, lemon and ginger finishing with a chalky texture.

<b>Vineyard</b>	Various	<b>Origin</b>	Porongurup, WA	<b>Vegan</b>	Yes
<b>Year Planted</b>	1997	<b>Variety</b>	Chardonnay	<b>Vegetarian</b>	Yes
<b>Location</b>	Porongurup, WA	<b>Picking date</b>	May 2020	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1450	<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>	3.06		
<b>Rootstock</b>	Own	<b>Total acidity</b>	7.53 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	2.0 g/L		
<b>Soils</b>	Loam	<b>Bottled</b>	March 2021		
		<b>Cellaring Potential</b>	10 years		