



## 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.

## 2021 Nebbiolo Cabernet

### THE VINTAGE:

An exceptional vintage with rainfall falling at just the right times, Rieslings are some of the best in recent memory with expression of floral aromas and balanced acidities. Cabernet and Shiraz from Frankland are exceptional with tannin and colour. Chardonnay and Pinot from the sub-region of Porongurup are exceptional examples.

### 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:

Fine tannins, bright acidity with bay leaf and black current. Long sinewy tannins on the finish.

<b>Vineyard</b>	Riversdale	<b>Origin</b>	Frankland River, WA	<b>Vegan</b>	Yes
<b>Year Planted</b>	2012	<b>Variety</b>	Nebbiolo 69% Cabernet Sauvignon 31%,	<b>Vegetarian</b>	Yes
<b>Location</b>	Frankland River, WA	<b>Picking date</b>	May 2021	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1300	<b>Sugar at picking</b>	13.6° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	14.1%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	N/A	<b>pH</b>	3.40		
<b>Rootstock</b>	N/A	<b>Total acidity</b>	6.80 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	0.5 g/L		
<b>Soils</b>	Loam/Laterite	<b>Bottled</b>	March 2023		