



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.

2018 Grenache

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

Vintage Rating—9/10

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:

Aromatics of florals, musk, cherry cola and red flowers. Medium bodied, with fine tannins.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	Yes
Year Planted	2012	Variety	Grenache	Vegetarian	Yes
Location	Frankland River, WA	Picking date	May 2018	Organic	N/A
Vines per Hectare	1300	Sugar at picking	13.8° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.3%	Allergens	Low Sulphites
Clone/s	N/A	pH	3.47		
Rootstock	N/A	Total acidity	5.65 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Loam/Lacertite	Bottled	March 2019		
		Cellaring Potential	10 years		