



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 Uovo 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.

2024 Chardonnay

THE VINTAGE:

The 2024 growing season was marked by favourable conditions that supported strong vine growth and fruit development. Spring provided a solid foundation with moderate temperatures ranging from 18°C to 25°C and consistent, though slightly below-average, rainfall. This period of milder weather allowed for robust growth and a healthy flowering, essential for the quality of the fruit set. The moderate rainfall during spring, averaging between 70-110 mm per month, ensured that the soil retained enough moisture, allowing a balanced growth environment for the vines and reducing early season irrigation needs.

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 sulphur 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.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	Yes
Year Planted	1997	Variety	Chardonnay	Vegetarian	Yes
Location	Pemberton, WA	Picking date	May 2024	Organic	N/A
Vines per Hectare	1450	Sugar at picking	12.5° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.0%	Allergens	Low Sulphites
Clone/s	N/A	pH	3.13		
Rootstock	Own	Total acidity	7.50 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Karri Loam	Bottled	March 2025		
		Cellaring Potential	10 years		