

Amphora Project



What's old is new again as winemakers across the globe are exploring the use of Amphora in modern wine-making.

Originally used in ancient Greek & Roman days, this approach embodies the artisan desire to make wines more naturally with wild ferments and minimal intervention.

While only 4 years into this winemaking exploration, we feel the Amphora made wine exhibits a greater earthiness and complexity than if it had been created in a stainless steel tank.

“Undoubtedly, it does have an effect – the choice of fermentation vessel, its shape, size and substance, all contribute to the final flavour of the wine. There is the intangible as well, the aesthetic component, the sense of using something hewn out of the earth to cradle and nurture the living liquid.”

-The Real Wine Fair



In March 2014, we had the opportunity to visit the terracotta factory outside of Florence, Italy to see how Amphorae are hand made by artisan potters.

As well, we visited a number of producers in the Chianti area who are also using Amphorae and exchanged lessons learned with their winemakers. Just another ‘day at the office’.