



Hentley Farm

2010 Clos Otto

Opulence, complexity and balance all come to mind when thinking about the Clos Otto Shiraz...

With vines planted by previous owner Otto Kasper using a cutting from an ageing and secret Shiraz clone, and tended to with almost antique machinery and a well-practiced hand, the Clos Otto vineyard consistently yields super low quantities with ultra rich flavours.

Variety

100% Shiraz - Single block

Vineyard

The Clos Otto fruit is sourced from a small, eastern-facing block within the estate. The combination of the microclimate (missing only the late afternoon sun) and the soil (red clay loam with underlying red plastic clay) found on this block provides the perfect conditions for premium Shiraz production.

Vintage

2010 - Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Area: 3.3 ha

Yield: 3.5t/ha

Harvested: 1st March

Winemaking

The fruit was crushed, de-stemmed and left on skins to ferment for 8 days before being basket pressed to a combination of new (90%) and old French barrels, where it underwent natural malolactic fermentation. The wine was then returned to oak to mature for 22 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

Profile

Aromatics of currants, dark inky fruits of blackberry and blueberry, and an underlying earthy complexity are followed by a deep, dense and impeccably balanced palate. A complex array of dark fruits, earthy undertones and balanced oak flavours of chocolate and spice combine with the soft velvety tannins that are synonymous with the rich, voluptuous Clos Otto.

Blended & bottled: Feb 2012

Drink: now - 30+ years

Analysis:	Alcohol 15%	Acid 6.8	pH 3.55
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Reviews & Accolades

2010 - 92 points Wine Spectator, 92+ points Wine Advocate, 96 points James Halliday
2009 - 94 points Wine Spectator, 96 points Wine Advocate, 96 points James Halliday
2008 - 95 points Wine Spectator, 94 points Wine Advocate, 95 points James Halliday
2006 - 94 points Wine Spectator, 95 points Wine Advocate, 94 points James Halliday

