



Hentley Farm

Barossa Valley
Wines

2013 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

2013- Well-below average winter rainfall and warm conditions in early spring resulted in an early start to the growing season with budburst two weeks earlier than the long-term average. These conditions continued through flowering and for the remainder of the growing season with only 4.5 mm rainfall recorded throughout the period. This resulted in low crop levels with great intensity in both colour and flavour.

Area: 3.0ha

Harvested: 15th - 23rd February 2013

Yield: 1.7 t/ha

Winemaking

The fruit was crushed, de-stemmed and left on skins in open top fermenters for 8-10 days. After an early heat spike a slow fermentation was achieved with temperatures ranging from 15-18C, cap management included a combination of open pump-overs and hand plunging. Once fermentation was completed the wine was basket pressed to a combination of new (65%) and 2nd use 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

The Clos Otto has become known for its capacity to combine richness and intensity with complexity and elegance, and this vintage is no different. Rich primary fruit characters of Blackberry, Blueberry and Blackcurrant combine with spices of Nutmeg and Cumin and floral notes of Violet and Jasmine. This nose is made all the more complex with the addition of underlying aromatics of mocha, truffle and mushroom. The palate provides a silky texture that coats the palate without overpowering, providing length and ageability. Flavours persist from start to finish and mirror the balance and complexity shown on the nose.

Bottled: 21st January 2015

Drink: now until 2045

Analysis:	Alcohol	14.5%	Acid	6.5	pH	3.63
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Reviews & Accolades

2013 - 94 points Wine Spectator, 96+ points Wine Advocate, 97 points James Halliday
 2012 - 93 points Wine Spectator, 93+ points Wine Advocate, 97 points James Halliday
 2011 - 92 points Wine Advocate, 94 points James Halliday
 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

