



Hentley Farm

Barossa Valley
Wines

2015 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

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.

Area: 3.0ha

Harvested: 10th Feb 2015

Yield: 3.0 t/ha

Winemaking

The fruit was 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. After 6 months the wine was blended and returned to oak for further maturation, a total of 22 months in oak. No fining or filtration was used in the production of this wine.

Profile

Traditional dark fruits combine with a complex herbal element with notes of mint and jasmine. Violets are also evident lifting the overall aromatic intensity, highlighting secondary characters such as cigar box, choc mint, leather, graphite and a faint red candy lift. Chocolate pudding and red fruits fill the front and middle of the palate leading to a spice driven back palate. Savoury elements provide the shade along the sides with black pepper and mint intermingled throughout. As is the case with all Clos Otto vintages, layer upon layer of soft velvet like tannin fill every hole on the palate providing outstanding length and texture. Rich, complex, balanced, elegant and powerful all wrapped up in one wine! - Winemaker Andrew Quin

Bottled: January 2017

Drink: now until 2047

Analysis:	Alcohol	14.8%	Acid	6.5	pH	3.65
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Reviews & Accolades

2015 - 97 points James Halliday

2014 - 95 points James Halliday

2013 - 97 points James Halliday, 96+ points Wine Advocate

2012 - 97 points James Halliday

