



Hentley Farm

www.hentleyfarm.com.au

2016 Clos Otto Shiraz

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.

VINTAGE

Leading up to the 2016 vintage, a dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January. This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010.

ANDREWQUIN, Winemaker.

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.

WINEMAKING

The fruit was de-stemmed and left on skins in open top fermenters for 8-12 days. After an early heat spike a slow fermentation was achieved with temperatures ranging from 15-18°C, 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

Lifted & expressive, this nose combines a complex array of aromatics such as liquorice, blackberry, red scented fruits, jasmine flower, violets, nutmeg and even a hint of mint. Red fruit and spice lead the way on the palate providing layers of flavour that are balanced by the presence of fine grained tannins and bright acidity. As always, a wine that displays power and elegance in equal measures.



VARIETY	BOTTLED	HARVEST DATE	ANALYSIS
100% Shiraz	January 2018	15th & 27th Feb. 2016	Alcohol 14.8
			Acid 6.5
			pH 3.55