

2017 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.





ANDREW QUIN
Winemaker

Variety | Blend

100% Shiraz

Pre-Vintage

Rainfall: Very wet Winter | Consistent Spring rainfall
Temperature: Cool to warm Spring to early Summer
Upshot: Balanced vines | Slow development | Late flowering and fruit set | Later expected harvest dates

Vintage

Rainfall: Rain event in early February | Dry thereafter
Temperature: Mild Summer temperatures
Upshot: Delayed harvest | Outstanding flavour development | High natural acidity | Wines of poise and balance

Vineyard

G Block: Shallow red clay loam overlying red plastic clay | North-South oriented rows | Elevated Eastern aspect | Long even sunlight
Upshot: Soft elegant tannins | Complex aromatic and flavour profile

Winemaking

Fermentation: De-stemmed | Left on skins for 8-12 days | Slow ferment at 15-18°C | Open pump-overs and hand plunging | Basket pressed
Oak: French – 65% new, 35% 2nd use | Natural malolactic fermentation | 22 months maturation
Tech. Analysis: Alcohol: 14.8% | pH: 3.56 | Acid: 7g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 9th March – 20th March 2017 | **Bottled:** January 2019 | **Released:** Feb 2020

Sensoral Information

Profile: Red Scented Fruits | Orange peel | Jasmine Flower | Violets | Nutmeg | Vanilla bean
Texture: Fine-grained tannins | Balanced acidity | Exceptional palate length | Powerful | Elegant

Characteristics

Animal: Wedge-Tailed Eagle
Vehicle: Ferrari Roma
Musical: Grand Piano



Hentley Farm

CNR GERALD ROBERTS & JENKE RDS,
SEPPELTSFIELD S.A. 5355 AUSTRALIA
SALES@HENTLEYFARM.COM.AU | +61 8 8333 0241