

HENTLEY FARM CLOS OTTO SHIRAZ 2013



Wine Introduction

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.

Tasting Notes

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.

Winemaker Vinification Notes

"The fruit was crushed, destemmed 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 15-18°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. 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

Winemaker Vintage Notes

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 longterm average. These conditions continued through flowering and for the remainder of the growing season with only 4.5mm rainfall recorded throughout the period. This resulted in low crop levels with great intensity in both colour and flavour.

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	100% Shiraz
Alcohol:	14.5%
Total Acidity:	6.50g/L
pH:	3.63
Closure:	Cork and wax
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2013 - 97 Points - James Halliday
2013 - 96+ Points - Wine Advocate
2012 - 97 Points - James Halliday
2012 - 93+ Points - Wine Advocate
2012 - 93 Points - Wine Spectator
2011 - 94 Points - James Halliday
2011 - 92 Points - Wine Advocate
2010 - 96 Points - James Halliday