

HENTLEY FARM CLOS OTTO SHIRAZ 2014



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

Blueberry and blackberry lead this rich and alluring nose with jasmine flower, violets, truffle and star anise playing the supporting act. The palate shows all of that rich and vibrant primary black fruit you expect from the western Barossa combined with complexing elements of liquorice, olive and vanillin. The tannin structure is even and complete throughout, providing layers of support to the flavour profile and outstanding length. This wine combines freshness and vibrancy with richness and intensity, a balance of all things.

Winemaker Vinification Notes

"The fruit was 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

2014 – "Solid rainfall through June and July filled the soil profile and Valley thus providing a great start to the growing season. This was followed by a dry spring combined with unusually high winds at flowering. These conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best." – Winemaker, Andrew Quin

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	100% Shiraz
Alcohol:	14.8%
Total Acidity:	6.40g/L
pH:	3.67
Closure:	Cork and wax
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2014 - 95 Points - James Halliday
2014 - 94 Points - Wine Spectator
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
2010 - 96 Points - James Halliday