

HENTLEY FARM CLOS OTTO SHIRAZ 2015



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

"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

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. 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.

Winemaker Vintage Notes

2015 – "Heavy rainfall in June and early July provided an exciting start to the season but was followed by extremely dry conditions throughout spring and early summer resulting in budburst and flowering up to 3 weeks early. Although these dry conditions were a concern it was somewhat tempered by cool conditions 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 30-32°C days and cool nights down to 10°C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout." – Winemaker, Andrew Quin.

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	100% Shiraz
Alcohol:	14.8%
Total Acidity:	6.50g/L
pH:	3.65
Closure:	Cork and wax
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2015 - 97 Points - James Halliday
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