



Hentley Farm

Barossa Valley
Wines

2014 Clos Otto

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.

Variety

100% Shiraz - Single block

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.

Vintage

2014 - Solid rainfall through June and July filled the soil profile thus providing a great start to the growing season. This was followed by a dry and warmer than average 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.

Area: 3.0ha Harvested: 26th Feb - 11th March 2014 Yield: 2.9 t/ha

Winemaking

The fruit was de-stemmed 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 15-18C, 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

Profile

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.

Bottled: 2nd February 2016

Drink: now until 2046

Analysis:	Alcohol	14.8%	Acid	6.4	pH	3.67
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Reviews & Accolades

- 2014 - 95 points James Halliday
- 2013 & 2012 - 97 points James Halliday
- 2011 - 94 points James Halliday
- 2010 & 2009 - 96 points James Halliday
- 2008 - 95 points James Halliday; 95 points Wine Spectator

