



Hentley Farm

Barossa Valley
Wines

2012 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

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start for the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

Area: 3.0ha Harvested: 25th & 27th February 2012 Yield: 2.0 t/ha

Winemaking

The fruit was crushed, 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 15-18°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 (70%) and old 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

A lifted, complex nose consisting of pepper, liquorice, violets, stone fruit, Satsuma plum, supported by toasty oak. Stone fruits and plum persist on the mid palate, while even, velvety tannins provide structure and length.

Bottled: 6th February 2014

Drink: now until 2044

Analysis:	Alcohol 14.5%	Acid 7.0	pH 3.55
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Reviews & Accolades

- 2012 - 97 points James Halliday
- 2011 - 94 points James Halliday
- 2010 - 96 points James Halliday
- 2009 - 96 points James Halliday
- 2008 - 95 points James Halliday; 95 points Wine Spectator
- 2006 - 94 points James Halliday; 95 points Wine Advocate
- 2005 - 96 points James Halliday

