

Clos Otto Shiraz 2018

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.




ANDREW QUIN
Winemaker

Variety | Blend

100% Shiraz:

Pre-Vintage

Rainfall: Late Winter rainfall | Consistent Spring Rainfall
Temperature: Warm Spring to early Summer
Upshot: Healthy leaf canopies | Hot Summer protection | Slow development

Vintage

Rainfall: Dry Summer and Autumn
Temperature: Hot January and February | Mild Autumn
Upshot: Delayed and extended harvest | Vibrant colours and powerful fruit | Wines of power and elegance

Vineyard

G-Block: Shallow red clay loam overlying red plastic clay | North-south oriented rows | Elevated eastern aspect | Long even sunlight
Upshot: Soft elegant tannins | Complex aromatic and flavour profile

Winemaking

Fermentation: De-stemmed | Fermented on skins for 8 -12 days | Slow ferment at 15-18°C | Open pump-overs and hand plunging | Basket Pressed
Oak: French - 55% new, 45% 2nd use | Natural malolactic fermentation | 22 months maturation
Tech. Analysis: Alcohol: 14.8% | pH: 3.52 | Acid: 6.8g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 2nd March – 14th March 2018 | **Bottled:** January 2020 | **Released:** March 2021

Sensoral Information

Profile: Blueberry | Coffee | Red scented fruits | Violets | Campari
Texture: Central tannin focus | Soft and intense fruit | Balanced oak | Exceptional palate length | Powerful | Elegant

Characteristics

Animal: Wedge-tailed Eagle
Vehicle: Ferrari Roma
Musical: Grand Piano



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