



HENTLEY FARM
CLOS OTTO
SHIRAZ

BAROSSA VALLEY
2021 VINTAGE



SEPPELTSFIELD VINEYARD

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-practised hand, the Clos Otto vineyard consistently yields super low quantities with ultra-rich flavours.

HENTLEY FARM WINES
CORNER OF GERALD ROBERTS & JENKE ROADS
SEPPELTSFIELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (100%)

PRE-VINTAGE

RAINFALL: Winter (average) | Spring (above average).
TEMPERATURE: Warm Spring and early Summer | No extreme heat.
UPSHOT: Consistent flowering and fruit set | Healthy canopy.

VINTAGE

RAINFALL: Summer (below average) | Autumn (light).
TEMPERATURE: Days (cool - below average) | Nights (cool).
UPSHOT: Mild, even consistent ripening conditions | Gradual & dense flavour accumulation | High natural acid.

SEPPELTSFIELD VINEYARD

BLOCKS: G-Block.
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated Eastern aspect.
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 18 FEB - 5 MARCH 2021

WINEMAKING

FERMENTATION: De-stemmed | Skin maceration 8-12 days | Open pump-overs & hand plunging | Basket pressed | 55% New French Oak | Natural malolactic fermentation | 22 months maturation.
TECH ANALYSIS: Alcohol 14.8% | pH: 3.55 | Acid: 6.5g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034+

SENSORIAL

PROFILE: Black Raspberry | Nutmeg | Fresh Mulberry | Vanilla Flower.
TEXTURE: Persistent drive & length | Complex, elegant layers of fruit intensity | Balanced, well-integrated tannins.

RELEASE FEBRUARY 2023