



HENTLEY FARM
CLOS OTTO
SHIRAZ

BAROSSA VALLEY
2022 VINTAGE



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

HENTLEY FARM WINES
CORNER OF GERALD ROBERTS & JENKE ROADS
SEPELTSFIELD 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.

SEPELTSFIELD 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: 03 - 19 March 2022

WINEMAKING

FERMENTATION: Predominantly de-stemmed, some whole bunch | 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 15.0% | pH: 3.55 | Acid: 6.5g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2035+

SENSORIAL

PROFILE: Thyme | Oregano | Blue fruits | Mocha | Violets
TEXTURE: Persistent drive & length | Complex, elegant layers of fruit intensity | Fine grained tannins.

RELEASE FEBRUARY 2024