

Clos Otto Shiraz 2019

2025 CELLAR RELEASE

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 | Blend

100% Shiraz

Pre-Vintage

Rainfall: Average winter and spring rainfall | Low summer rainfall
Temperature: Cool spring leading to warm summer
Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout
Upshot: Fast ripening conditions | Condensed vintage | Intense flavours and tannin | Wines of power and structure

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 | Left on skins for 8-12 days | Open pump-overs and hand plunging | 2-3 Pump-overs per day | Basket pressed
Oak: French – 55% new, 45% 2nd use | Natural malolactic fermentation | 22 months maturation
Tech. Analysis: Alcohol – 14.9% | pH – 3.62 | Acid – 6.5g/L | RS – <1.0g/L

Noteworthy Dates

Harvested: 21st February – 2nd March 2019 | **Bottled:** January 2021 | **Released:** February 2022

Sensoral Information

Profile: Wild blackberry | Blackcurrant | Dark cherry | Bramble | Red peppercorn
Texture: Layered and complex palate | Freshness and structure in perfect balance | Textural and finely composed

Characteristics

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


ANDREW QUIN
Winemaker

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