



Hentley Farm

Barossa Valley
Wines

2008 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.

- Vineyard Manager, Greg Mader

Vintage

2008 – A reasonably dry and warm growing season, with a late spike in ripening occurring from mid-February to early March and an extreme heat wave in late March. Overall, ideal conditions for ripening and producing some of the most concentrated fruit flavours our vineyard has ever created.

Area: 3.3 ha

Yield: 2.18t/ha

Harvested: February 21

Winemaking

The fruit was crushed, de-stemmed and left on skins to ferment for 10 days, before completing secondary fermentation in new French oak barrels and maturing for 22 months. No fining or filtration was used in the production of this wine. – Winemaker, Andrew Quin

Profile

Rich dark chocolate combines with inky primary fruits such as blackberry and underlying notes of earth, violets and cinnamon. This incredibly expressive aromatic is matched by an equally intense palate, where chocolate, dark fruit and vanillin are balanced perfectly with the ripe supple tannins for which the Clos Otto is most well known.

Blended & bottled: January 2010

Drink: now - 20+ years

Analysis:	Alcohol 15.0%	RS 0.9g/L	Acid 6.5	pH 3.6
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Reviews & Accolades

2008 - 95 points James Halliday; 95 points Wine Spectator

2006 - 94 points James Halliday; 95 points Wine Advocate

2005 - 96 points James Halliday

