



# Hentley Farm

Barossa Valley  
Wines

## 2009 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

2009 – Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous 2 years and wines of astonishing quality.

Area: 3.3 ha

Yield: 2.0t/ha

Harvested: February 19

### Winemaking

The fruit was crushed, de-stemmed and left on skins to ferment for 8 days before being basket pressed to a combination of new (90%) and old French barrels, where it underwent natural malolactic fermentation. The wine was then returned to oak to mature for 22 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

### Profile

Aromatics of currants, dark inky fruits of blackberry and blueberry, and an underlying earthy complexity are followed by a deep, dense and impeccably balanced palate. A complex array of dark fruits, earthy undertones and balanced oak flavours of chocolate and spice combine with the soft velvety tannins that are synonymous with the rich, voluptuous Clos Otto.

Blended & bottled: January 2011

Drink: now - 30+ years

Analysis:	Alcohol	14.5%	Acid	6.6	pH	3.6
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### Reviews & Accolades

2009 - 96 points James Halliday

2008 - 95 points James Halliday; 95 points Wine Spectator

2006 - 94 points James Halliday; 95 points Wine Advocate

2005 - 96 points James Halliday

