



COOKS LOT

WHITE PORTFOLIO



SAUVIGNON BLANC 2023 LOT 689

Alcohol 12.6%



BRONZE (3) – ORANGE WINE SHOW, HIGHLANDS WINE SHOW
• NSW WINE AWARDS

TASTING NOTES Aromatic gooseberries and tropical fruit with herbaceous notes follow through crisp fresh zippy palate.



PINOT GRIS 2021 LOT 666

Alcohol 13.0%



TROPHY – BEST PINOT GRIS, HIGHLANDS WINE SHOW
GOLD – HIGHLANDS WINE SHOW

TASTING NOTES Aromatic fresh pear, with hints of apple blossoms and ginger follow through to a crisp fresh vibrant palate.



HANDPICKED CHARDONNAY 2023 LOT 3

Alcohol 13.5%

TASTING NOTES: Complex barrel ferment aromatics with white peach, nectarines and honeydew melon with hints of lime blossoms follow through to a finely textured palate.

WINEMAKING: Whole bunch pressed, free run juice was cool fermented with partial solids by wild yeast in stainless steel tanks to preserve aromatics fruit purity. Minimal fining and filtering prior to bottling.



RIESLING 2022 LOT 333

Alcohol 12.5%



TROPHY – BEST RIESLING – ORANGE WINE SHOW

95 POINTS – AUSTRALIAN WINE COMPANION

GOLD (4) – ORANGE WINE SHOW • AUSTRALIAN COOL CLIMATE WINE SHOW, TOP OF CLASS 4 • AUSTRALIAN HIGHLAND WINESHOW

• AUSTRALIAN SMALL WINEMAKERS SHOW (ASWS), TOP GOLD, CLASS 7

SILVER – NSW SMALL WINEMAKERS SHOW

TASTING NOTES Classic riesling aromas of lemon, lime and mandarin follow through to a crisp citrus driven palate with jazzy mineral notes.



BARREL AGED CHARDONNAY 2023 LOT 168

Alcohol 13.5%

TASTING NOTES Aromatic stone fruits, honeysuckle and citrus blossoms follow through to a crisp, fruit driven palate with understated vanillan oak.



HANDPICKED ARNEIS 2021 LOT 5

Alcohol 12.5%



TROPHY – MAX CRUS TROPHY 2022 – BEST WINE

96 POINTS – MAX CRUS

93 POINTS – JAMES HALLIDAY WINE COMPANION

92 POINTS – WINESTATE MAGAZINE

BRONZE (4) – ORANGE WINE SHOW • HIGHLANDS WINE SHOW

• THE REAL REVIEW • NATIONAL COOL CLIMATE WINE SHOW

TASTING NOTES Aromatic tropical fruits with hints of lime blossoms follow through to a rich but understated palate, balanced by fine mineral acidity.

WINEMAKING Whole bunch pressed, free run juice was cool fermented with partial solids by wild yeast in stainless steel tanks to preserve aromatics fruit purity. Minimal fining and filtering prior to bottling.



COOKS LOT

RED PORTFOLIO



PINOT NOIR 2023 LOT IIII

Alcohol 13.0%

TASTING NOTES Aromatic poached strawberries, plums, red cherries and spice follow through to a supple refined palate. Aged in French oak for 9 months.



CABERNET SAUVIGNON 2021 LOT 8888

Alcohol 13.5%

BRONZE (3) – CAIRNS WINE AWARDS

- AUSTRALIAN COOL CLIMATE WINE SHOW
- AUSTRALIAN HIGHLAND WINESHOW



TASTING NOTES Aromatic cassis, cedar, and mint with hints of spice follow through to a well structured palate with fine tannins. Aged in French oak for 12 months.



MERLOT 2022 LOT 9999

Alcohol 13.0%

SILVER (1) – ORANGE WINE SHOW

TASTING NOTES Aromatic dark cherries, plums and raspberries with hints of spice and cedar follow through to a supple refined palate.



SHIRAZ 2021 LOT 1010

Alcohol 13.5%

BRONZE (2) – CAIRNS WINE AWARDS • CAIRNS WINE AWARDS

TASTING NOTES Aromatic raspberry and dark cherry with spice notes follow through to a well structured palate with toasted French oak adding suppleness and complexity.



CABERNET MERLOT 2019 LOT 8989

Alcohol 13.5%

92 POINTS / TOP VALUE – HUON HOOKE

SILVER (2) – WINESTATE MAGAZINE • CAIRNS WINE SHOW

TASTING NOTES Aromatic cassis, mulberry, molasses and spice with hints of cedar and peppermint, follow through to a well structured palate with supple tannins. Aged in French oak for 12 months.



GRAND TAWNY

BARREL AGED 11 YEARS

350ml • Alcohol 18.5%

TASTING NOTES Aged in oak vats for over 11 years, this Grand Tawny has developed aromas of toffee, chocolate, coffee, spice and sweet nutty rancio characters. The palate is concentrated, complex, layered, long and still evolving.



COOKS LOT

RED PORTFOLIO



HANDPICKED PINOT NOIR 2023 LOT 9

Alcohol 13.0%

TASTING NOTES Aromatic morello cherries, raspberries and spice follows through to a supple but well structured Pinot Noir with silky tannins.

WINEMAKING Handpicked Pinot Noir was fermented in small open fermenters with some whole bunches by wild yeast and hand plunged four times a day. The free run juice and pressings where barreled separately and matured in tightly grained French oak puncheons for 12 months.

HANDPICKED GRENACHE 2021 LOT 1

Alcohol 14.5%

TROPHY – CLASS 7, RASQ

GOLD – RASQ

SILVER (2) – COWRA WINE SHOW

• AUSTRALIAN HIGHLAND WINESHOW

TASTING NOTES Classic Grenache aromatics of Turkish delight, wild raspberries, bramble, five spice with peppery notes, follow through to an elegant refined palate with excellent length.

WINEMAKING Handpicked Grenache was fermented in small open fermenters with some whole bunches by wild yeast and hand plunged four times a day. The free run juice and pressings where barreled separately and matured in tightly grained French oak puncheons for 12 months.



HANDPICKED 'THE MOTLEY LOT' 2021 LOT 1981

Alcohol 12.8%



GOLD – NSW SMALL WINEMAKERS SHOW

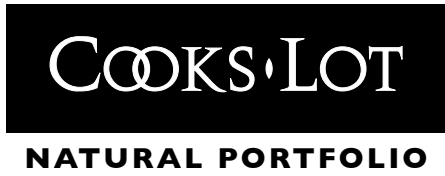
BRONZE (3) – AUSTRALIAN HIGHLAND WINESHOW

• AUSTRALIAN SMALL WINEMAKERS SHOW (ASWS)

• NATIONAL COOL CLIMATE WINE SHOW

TASTING NOTES Motley aromatics of chocolate, cassis, mulberry molasses, sarsaparilla / creaming soda and spice follow through to an elegant palate with velvety chalky tannins.

WINEMAKING Handpicked Shiraz, merlot and cabernet sauvignon was fermented in small open fermenters with some whole bunches by wild yeast and hand plunged four times a day. The free run juice and pressings where barreled separately and matured in tightly grained French oak puncheons for 12 months.



Introducing the Cooks Lot range of natural wines, made with minimal intervention, barrel fermentation and low sulphur.



ANYTHING BUT FUCKING MERLOT 2023

Alcohol 13.5%

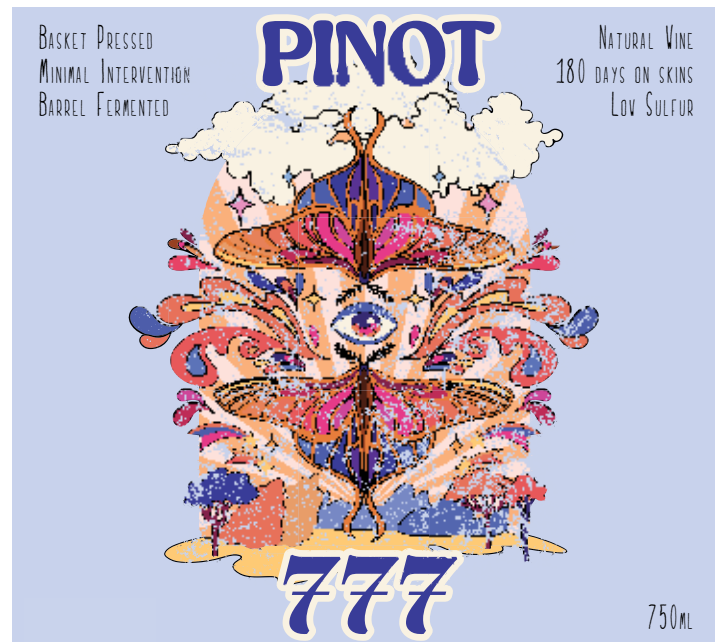
TASTING NOTES Aromatic mulberries, blackcurrants, blueberries and toasted oak follow through to a full bodied palate with taut tannins, fine acidity and excellent length.



PINOT MV6 2022

Alcohol 14.2%

TASTING NOTES Aromatic cherries, violets, spice with hints of forest floor and nutty cedary oak follow through to a supple refined palate.



PINOT 777 2022

Alcohol 14.0%

TASTING NOTES Aromatic cherries, wild strawberries, plums and vanillin oak with hints of leather follow through to a supple refined palate.



COOKS LOT *Iconique Barrique*



The Iconique Barrique range of wines are produced with the utmost care, from the selection of grapes to fermentation in rotating French barriques. These small batch, individually numbered wines are winemaker Duncan Cook's pride and joy.

ICONIQUE BARRIQUE **CHARDONNAY ROLLED** ORANGE, NSW 2019

SM P19MLAF R

Clones: unknown

Harvest 1st April 2019

Yield T/H: 7

Alcohol 13.0% | pH 3.33 | 5.8 g/L TA

TOP GOLD – HIGHLAND WINE SHOW,
CLASS 2

TASTING NOTES

Complex barrel ferment aromatics with stone fruit, citrus and cashew nougat. The palate is complex and opulent with white peach, lemon curds, cashews and resonating French oak balanced with fine textural acidity.

WINEMAKING

Whole bunch pressed, free run juice was barrel fermented with partial solids by wild yeast. Aged in new toasted French oak puncheons for 24 months and given extended lees contact by *modern barrel rolling*. The wine also underwent malolactic fermentation further enhancing textural complexity.



ICONIQUE BARRIQUE **CHARDONNAY STIRRED** ORANGE, NSW 2019

SM P19MLAF S

Clones: unknown

Harvest 1st April 2019

Yield T/H: 7

Alcohol 13.0% | pH 3.2 | 5.9 g/L TA

TASTING NOTES

Complex barrel ferment aromatics with white peach, citrus zest and nutty oak. The palate is complex with white peach zesty lemon curds, cashews and resonating French oak balanced with crisp textural acidity.

WINEMAKING

Whole bunch pressed, free run juice was barrel fermented with partial solids by wild yeast. Aged in new toasted French oak puncheons for 24 months and given extended lees contact by *traditional barrel stirring*. The wine also underwent malolactic fermentation further enhancing textural complexity.

COOKS LOT

Iconique Barrique



ICONIQUE BARRIQUE **PINOT NOIR R18** ORANGE, NSW 2019

Clones: 777, MV6, 114
Harvest 15th March 2019
Yield T/H: 6.7
Alcohol 13.0% | pH 3.77
94 POINTS – HUON HOOKE
GOLD – BEST MATURE PINOT NOIR,
ORANGE WINE SHOW

TASTING NOTES

Floral dried herbs, cherries and plums follow through to a complex, finely-structured palate with silky tannins and hints of spice.

WINEMAKING

Handpicked pinot noir was cold soaked for 3 days prior to micro fermenting in 900L French rotating Barriques with some whole de-stemmed berries by wild yeast. The barriques were rotated 9 times per day followed by a 3 day post-ferment maceration. The wine was matured in French puncheons and barriques for 16 months.

ICONIQUE BARRIQUE **PINOT NOIR R16R17** ORANGE, NSW 2019

Clones: MV6, 777
Harvest 15th March 2019
Yield T/H: 6.5
Alcohol 13.0% | pH 3.8
TROPHY (2) – NSW WINE SHOW • WINESTATE
MAGAZINE, BEST NSW PINOT NOIR
GOLD – NSW WINE SHOW
96 POINTS – HUON HOOKE
95 POINTS – WINE COMPANION

TASTING NOTES

Aromatic cherry mollasses, plums, spice and forest floor notes follow through to a well-structured palate with excellent length.

WINEMAKING

Handpicked pinot noir was cold soaked for 3 days prior to micro fermenting in 900L French rotating Barriques with some whole bunches by wild yeast. The barriques were rotated 9 times per day followed by a 5 day post-ferment maceration.

The wine was matured in 900L French barriques for 16 months.

ICONIQUE BARRIQUE **PINOT NOIR R16R17 UNFILTERED** ORANGE, NSW 2019

Clones: MV6, 777
Harvest 15th March 2019
Yield T/H: 6.5
Alcohol 13.0% | pH 3.8
96 POINTS – HUON HOOKE
96 POINTS – WINE COMPANION

TASTING NOTES

Aromatic cherry mollasses, plums, spice and forest floor notes follow through to a well-structured palate with excellent length.

WINEMAKING

Handpicked pinot noir was cold soaked for 3 days prior to micro fermenting in 900L French rotating Barriques with some whole bunches by wild yeast. The barriques were rotated 9 times per day followed by a 5 day post-ferment maceration.

The wine was matured in 900L French barriques for 16 months.

This small batch was bottled as unfiltered serendipitously when the filter kept clogging.

COOKS LOT *Iconique Barrique*

ICONIQUE BARRIQUE
CABERNET SAUVIGNON
HILLTOPS & ORANGE NSW 2016

Alcohol 14.5% | pH 3.69 | g/L TA 5.8

GOLD – HIGHLANDS WINE SHOW
95 POINTS – WINESTATE MAGAZINE
SILVER – AUSTRALIAN HIGHLAND
WINESHOW

TASTING NOTES

Aromatic cassis, blackberry and cherry jam follow through to an opulent full-bodied palate with toasted vanillin oak immersed in the layers of rich dark fruits and luscious tannins. This wine is built to cellar for the long term.

WINEMAKING

Handpicked Cabernet Sauvignon was cold soaked for 10 days prior to micro-fermenting in 900L French rotating barriques by wild yeast. The Barriques were rotated nine times per day and followed by a 10 day post-ferment maceration. The free run juice and pressings were barreled separately in new oak for 18 months. Only the finest barriques were selectively blended.

