

### WHITE PORTFOLIO

Real Review 2023 **TOP WINERIES** AUSTRALIA

GOLD OLD OLD OLD ILVER

Cooks Lot is an award-winning, boutique, family-owned winery in the cool-climate region of Orange, New South Wales. To exemplify the region's terroir, the wines are handcrafted with fruit sourced from individual vineyard lots.



### **SAUVIGNON BLANC 2023 LOT 689**

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



# RIESLING 2022 LOT 333

Alcohol 12.5%



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 2022** LOT 168

Alcohol 13.5%

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



### 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** 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 (3)** – 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.





# **RED PORTFOLIO**





### PINOT NOIR 2022 LOT IIII

Alcohol 13.0%

**TASTING NOTES** Aromatic poached strawberries, red cherries and spice follow through to a supple refined palate.



### MERLOT 2022 | OT 9999

Alcohol 13.0%

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



# **CABERNET MERLOT 2019** LOT 8989

Alcohol 13.5%

TOP VALUE

# 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.



### **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.



### SHIRAZ 2021 LOT 1010

Alcohol 13.5%

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





# Cooks, Lot

# **RED PORTFOLIO**

Real Review 2023 **TOP WINERIES** AUSTRALIA



# **HANDPICKED** PINOT NOIR 2022 LOT 9

Alcohol 13.0%

**TASTING NOTES** Aromatic dark 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 barrelled 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, sarsparilla / 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.



### **HANDPICKED** SHIRAZ 2019 LOT 8



Alcohol 13.5%

TROPHY - CLASS II BEST SHIRAZ, RASQ WINE SHOW

98 POINTS - WINESTATE MAGAZINE

GOLD (3) – AUSTRALIAN SMALL WINEMAKERS • NSW WINE AWARDS

RASQ WINE SHOW

**TASTING NOTES** Aromatic raspberries, cherries, molasses, spice, pepper and cedary oak follow through to an elegant refined palate with excellent length.

**WINEMAKING** Handpicked Shiraz 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 |



Alcohol 14.5%

TROPHY - CLASS 7, RASQ GOLD - RASQ

GOLD ONZE ONZE ONZ MEDAL DAL DAL DAL

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.



# Jeonique Barrique

Real Review 2023 **TOP WINERIES** AUSTRALIA

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 PI9MLAF R Clones: unknown Harvest 1st April 2019 Yield T/H: 7 Alcohol 13.0% | pH 3.33 | 5.8 g/LTA 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 PI9MLAF S Clones: unknown Harvest 1st April 2019 Yield T/H: 7 Alcohol 13.0% | pH 3.2 | 5.9 g/LTA

### 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.

# COKS LOT Jeonique Barrique



ICONIQUE BARRIQUE **PINOT NOIR RI8** 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, finelystructured 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 where 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 RIGRI7

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 wellstructured 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 where 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 RIGRI7 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 where 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.



**ICONIOUE BARRIOUE CABERNET SAUVIGNON** HILLTOPS & ORANGE NSW 2016

Alcohol 14.5% | pH 3.69 | g/LTA 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 bullbodied palate with toasted vanillan 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 microfermenting 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.

