

COOKS · LOT

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.



## RIESLING 2020 LOT 333 Alcohol 12.5%

**BRONZE** – BOUTIQUE WINE AWARDS

**TASTING NOTES** Floral dried flowers, lanolin/beeswax and citrus aromatics follow through to a crisp palate with lime, mandarin and mineral notes.



SAUVIGNON BLANC 2020 LOT 689 Alcohol 12.5% BRONZE – BOUTIQUE WINE AWARDS

**TASTING NOTES** Aromatic passionfruit and tropical fruit with herbaceous notes follow through to a crisp, zesty palate.



#### BARREL AGED CHARDONNAY 2020 LOT 168 Alcohol 13.0%

**TASTING NOTES** Aromatic stone fruit with citrus and barrelferment notes follow through to a crisp redolent palate with white peach and grapefruit notes enhanced by extended lees stirring and aging in French oak.



## PINOT GRIS 2020 LOT 666

Alcohol 13.0%

**TASTING NOTES** Aromatic poached pear with nougat, ginger and stone fruit notes follow through to a crisp fresh palate.



#### HANDPICKED CHARDONNAY 2016 LOT 3 Alcohol 13.5%



#### TROPHY (3)

NSW SMALL WINEMAKERS • ORANGE • AUSTRALIAN HIGHLANDS **GOLD (5)** – NSW SMALL WINEMAKERS • AUSTRALIAN HIGHLANDS • AUSTRALIAN COOL CLIMATE • ORANGE • WINESTATE MAGAZINE **TASTING NOTES** Complex barrel ferment aromatics with stone fruit and citrus notes The palate is elegant and finally textured

fruit and citrus notes. The palate is elegqant and finely textured with white peach, figs, cashews, lemon curds and lime. **WINEMAKING:** Whole bunch pressed, free run juice was barrel fermented with partial solids by wild yeast. Extended lees contact.

fermented with partial solids by wild yeast. Extended lees contact, barrel stirring, malolactic fermentation and ageing on French oak puncheons for 12 months, further enhancing textural complexity.

# RED PORTFOLIO

CodksyLot



## PINOT NOIR 2019 LOT IIII Alcohol 13.5%

TOP VALUE WINE - HUON HOOKE

**TASTING NOTES** Aromatic poached strawberries, red cherries and spice follows through to a supple refined palate. Aged in French oak for 12 months.



## CABERNET MERLOT 2019 LOT 8989

Alcohol 13.5% SILVER (2) – WINESTATE MAGAZINE • HUON HOOKE - 92 POINTS, TOP RED BUY



TOP VALUE

**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.



#### SHIRAZ 2018 LOT 1010 Alcohol 13.5%



### SILVER – BOUTIQUE WINE AWARDS

**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.



#### HANDPICKED SHIRAZ 2019 LOT 8 Alcohol 13.5%

WINESTATE GOLT GOLD

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

**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 PINOT NOIR 2019 LOT 9 Alcohol 13.5%

**TASTING NOTES** Aromatic red cherries, raspberries and plums follows through to a supple but well-structured pinot with hints of spice and textured 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 17 months.



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 ORANGE, NSW 2016

13.0% Alcohol | 3.34 pH | 6.9g/LTA

**GOLD** – 95 POINTS, NICK BUTLER, THE REAL REVIEW

#### TASTING NOTES

Complex barrel ferment aromatics, with floral, stone fruit and citrus notes. The palate is seamless with grapefruit, lime and chalky mineral characters. Refined cool climate chardonnay made to cellar for the long term.

#### WINEMAKING

Handpicked, whole bunch pressed, free run juice was barrel fermented in 1000L rotating French foudres by wild yeast. The wine was matured in the foudres and finely grained, lightly toasted French oak puncheons for 18 months and given extended lees contact to further enhance textural complexity.





ICONIQUE BARRIQUE PINOT NOIR ORANGE, NSW 2018

RI6 & RI7, Clone MV6 Harvest: 21st March 2018 13.5% Alcohol | 3.62 pH 95 POINTS – HUON HOOKE 95 POINTS – GOURMET TRAVELLER WINE MAGAZINE

#### TASTING NOTES

Aromatic dark cherries, raspberries and spice and forest floor notes follow through to a complex, delicate but wellstructured pinot.

#### WINEMAKING

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

The wine was matured in 900L French barriques for 11 months.

## ICONIQUE BARRIQUE CABERNET SAUVIGNON

HILLTOPS & ORANGE NSW 2016

14.5% Alcohol | 3.69 pH | 5.8g/LTA

#### 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.

