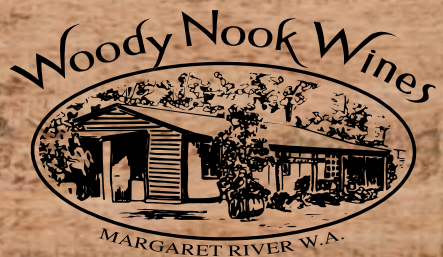

Woody Nook Wines

a unique Margaret River experience





WELCOME
TO WOODY NOOK!



Entrance to Courtyard

About Us

Award-winning wines,
delicious food, great value
and a charming setting.

Nestled in the Margaret River wine-growing area of Western Australia and just a few miles from the Indian Ocean, Woody Nook is situated on a ridge of rich gravelly loam in the locality of Wilyabrup, home to many iconic wine brands.

Woody Nook is a genuine boutique winery, unpretentious, but proud of the critical acclaim it consistently receives for the quality of its wines. Both our viticulture and winemaking continues to be undertaken by Neil Gallagher, son of the original owners and the person responsible for all the accolades given to Woody Nook by wine writers and the trophies and medals awarded by wine competition judges.

The motto of Neil's parents 'consistency counts' is still very much the philosophy of Woody Nook today as we continue to produce handcrafted, premium wines with distinctive varietal characteristics.

Woody Nook offers a 'complete Margaret River experience' to tourists and local residents alike, providing not only complimentary wine tasting at our rustic cellar door, but also delicious lunches in our Nookery Café, a gallery and a gift shop filled with a large selection of novel and attractive wine-related items, many of which are unique to Woody Nook in Australia.



Our History

The Woody Nook Wines single vineyard estate was formerly home to a sawmill and sleeper cutters.

In 1978 Jeff and Wynn Gallagher purchased the property with a vineyard in mind and began the arduous task of clearing and preparing the land. The first cuttings were planted in 1982 and the first crush took place in 1987, the first winery building having been built the year before. The Gallaghers constructed this and their home from timber and mud bricks, both materials being available on the property. There are still about 60 acres of jarrah and marri forest forming a magnificent backdrop to the winery and restaurant.

The property has been owned since 2000 by Peter and Jane Bailey who are very much hands on managers of the business, involved with all aspects of it on a daily basis. "We particularly enjoy meeting and serving visitors to the cellar door and restaurant during busy times and promoting Woody Nook wines both in Australia and overseas."

Many innovations and improvements have taken place over the past 15 years, including a state of the art new winery building and a storage warehouse. The original vineyard blocks comprised just 8 hectares but these were increased to 14 in 2006 following the purchase of adjacent land. A dam was constructed to supply irrigation to the new vines and by 2010 wine production had almost doubled. An all weather alfresco dining area, shady courtyard, two stainless steel kitchens, a 'gallery' tasting room for larger groups and a spacious office have all enhanced the attraction of the surroundings for customers and employees alike.



Our Location

Woody Nook is a comfortable three hour drive from Perth, the state capital of Western Australia.

Although situated in the GI (geographic indicator) of the Margaret River wine-growing area, Woody Nook is located about 25 kilometres north of the town centre and an equal distance from the other main holiday destination of Dunsborough and the larger town of Busselton.

Woody Nook is situated half way along Metricup Road, which runs between Bussell Highway and Caves Road. There is a network of roads that criss-cross the area and as no distances are great, visitors to Woody Nook can enjoy many other properties in the surrounding area including wineries, restaurants and cafés, arts, crafts and furniture galleries, olive oil, chocolate and cheese factories!

Our Vineyard

11 varieties of grape are grown over 14 hectares at Woody Nook, in blocks measuring from just 0.1 hectare up to 2.8 hectares.



Cabernet Sauvignon – 2.8 ha. Cabernet Sauvignon is the flagship variety of the Margaret River region and reaches its peak in the Wilyabrup sub-region. Our original block was planted in 1982, and the mature dry grown vines produce fruit of exceptional quality resulting in wines with great depth and structure. Our new block of Cabernet Sauvignon planted in 2006 has already produced trophy winning wines, showing just how well the variety suits the region.

Cabernet Franc – 0.2 ha. Also planted in 1982, the small volumes produced of this fragrant variety mean its name rarely graces a label, but typically provides some additional complexity to our Cabernet Merlot blend.

Merlot – 0.8 ha. The best known of Cabernet's traditional blending partners, it fills out the mid palate and softens the tannin profile. Occasionally we produce a limited release single varietal Merlot.

Malbec – 0.1 ha. Grafted in 2014 onto 1982 Verdelho rootstock, this is another of Cabernet's traditional partners which will add to our blending options.

Shiraz – 1.4 ha. Australia's favourite red variety, Wilyabrup produces medium to full bodied shiraz combining rich fruit flavours and the classic white pepper notes. Our shiraz is always aged in a combination of European and American oak, which adds a subtle vanilla character to the wine.

Tempranillo – 1.2 ha. Planted in 2006 this classic Spanish varietal delivers a fruit driven medium bodied alternative to the more well known varieties. Its vibrant dark cherry and spice flavours and light to medium body make it a great wine for alfresco entertaining.

Graciano – 0.6 ha. Also planted in 2006 Graciano is used in Spain as a blending component to add tannin and structure to Tempranillo based wines. It is rarely seen as a single varietal, although we occasionally produce a Graciano dominant blend which delivers a full bodied and very tannic red wine.

Semillon – 2.0 ha. From both 1982 and 2006 plantings. Semillon forms the basis of the ever popular Semillon Sauvignon Blanc blends.

Sauvignon Blanc – 1.8 ha. Again we have both young and old plantings. The dry grown 1982 plantings are reserved for our Heritage series Sauvignon Blanc producing intense passionfruit, gooseberry and cut grass aromas.

Chardonnay – 2.1 ha. Having previously relied on other growers' fruit, the 2006 vineyard expansion saw the planting of our own Chardonnay which we utilise in our Blanc de Blanc sparkling and our Single Vineyard Chardonnay, aged in French oak for 9 months.

Chenin Blanc – 1.0 ha. These old vines are the first you will see driving onto the property, very well established with thick, gnarled trunks. Our Chenin Blanc is produced in an off-dry to medium style that will appeal to most palates and also compliment moderately spiced dishes.



Our Wines

Woody Nook's portfolio is wide and varied, offering dry, medium and sweet wines to suit all palates.

Two label series, 'Heritage' and 'Folkloric', have evolved so that the preferences and budgets of retail, wholesale and export customers are all covered.

Folkloric Series

Vibrant, fruit driven wines

- 'Kelly's Farewell' Semillon Sauvignon Blanc
- 'Woodcote' Chenin Blanc
- Velvet Rose
- 'Late Harvest' Semillon
- 'Killdog Creek' Tempranillo

Heritage Series

Single vineyard wines expressing the unique character of Margaret River

- Sauvignon Blanc
- Chardonnay
- Shiraz
- Cabernet Merlot
- 'Gallagher's Choice' Cabernet Sauvignon

Other wines

Experimental batches, limited releases and a bit of fun!

- 'Anniversary' blanc de blanc sparkling
- Frizzante semi-sparkling
- Limited release Merlot
- Limited release Graciano & Tempranillo
- 'Nooky Delight' fortified



Winemaker & Viticulturist Neil Gallagher



Assistant Winemaker Michael Brophy



Winemaking

Our winemaking philosophy is to let the vineyard express itself and to carefully manage oak influences to suit the wine style and the unique qualities of each vintage.

At Woody Nook the vineyard and winery are intertwined and, as a small single vineyard producer, our winery and viticulture team are one and the same. With the winery located on the property, no vine is more than 5 minutes by tractor from the winery.

Our winemaking therefore begins well before the first grapes are harvested as the winemaking team are in the vineyard regularly checking on grape development and noticing any potential problems. When our fruit is harvested it is in the winery ready for processing within minutes. 'Minimal interference' is a slogan very much applicable to Woody Nook as very little sulphur is needed to protect the fruit during its short journey from vine to wine!



Our Awards

Over the past 15 years, Woody Nook has collected more than 250 awards.

In 2009 Woody Nook Wines received the Warren Winiarski Trophy for the Best Cabernet Sauvignon at London's International Wine & Spirit Competition. This was for the 2007 vintage of our flagship 'Gallagher's Choice' Cabernet Sauvignon. With this prestigious award from one of the largest wine competitions in the world, Woody Nook was placed on the world stage of top wine producers and continues to be highly regarded by wine critics and judges. Our Cabernet Sauvignon earns the most honours each year, this photograph depicting the high medal count of the 2010 vintage. The 2012 vintage has already earned three gold medals and a 96 point rating by James Halliday in his 2015 Australian Wine Companion.

Woody Nook's Cabernet Merlot 2012 is the most recent trophy winner, taking out the Best Red Blend award in the 2013 Boutique Winemakers Awards in Sydney. At the same show the Tempranillo 2012 won a gold medal.





The Nookery Café



A Taste Plate for Two

Patrons at The Nookery Café can be seated inside the cottage style building, outside under the shady pergola or on the all weather alfresco patio by the fish pond.

There is also a grassy play area with swings for children and meals designed especially for them.

Our Executive Chef and his kitchen team use the area's freshly caught seafood and local produce to create both favourite and seasonally changing dishes, prepared quickly and served by friendly and efficient wait staff.

The casual, relaxing atmosphere is ideal for enjoying our signature offering – a taste plate full of both hot and cold savoury delicacies – or just a reviving cup of tea or coffee and perhaps a giant homemade scone with jam and cream. Vegetarian, vegan and gluten free options are available.

Weddings and other private events are catered for by arrangement.



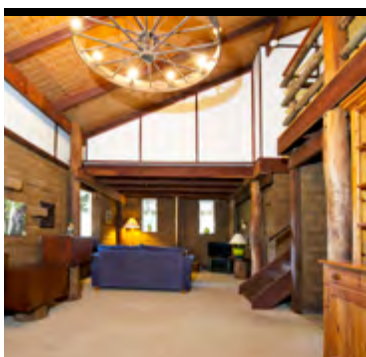
Accommodation

Woody Nook House is a well appointed, cosy property with unique rustic charm overlooking the vineyard on one side and the winery's magnificent forest backdrop on the other.

A Continental breakfast at The Nookery Café is included in our rates which are not increased for high season or school holiday periods.

The facilities of the house and our terms and conditions may be viewed under the 'Accommodation' tab on our website www.woodynook.com.au

As Woody Nook is an equal distance from Margaret River, Busselton and Dunsborough, it makes an ideal base for visiting all the attractions of the area.





Cellar Door Giftshop



Woody Nook at Woodcote, Oxfordshire, UK

Sales and Marketing

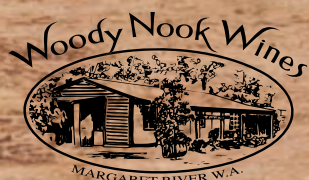


Craig Dunkerton

Woody Nook invites enquiries from all domestic and overseas markets not mentioned below!

In addition to cellar door and online sales, Woody Nook's wines are available through independent liquor retailers and restaurants throughout Western Australia and some eastern states capital cities. Craig Dunkerton, our Sales and Marketing Manager (ph 0414 579 468) handles regional Western Australia; Paul about Wine distributes for us through the Perth Metropolitan Area (ph 0419 951 471); and we are represented in Brisbane by La Barrique (ph 0447 441 868), in Sydney by Littledale Fine Wines (ph 02 9999 4360) and in Melbourne by Rob's Wines (ph 0425 768 384).

We currently export to the United Kingdom, showcasing our wines through our restaurant at left; the People's Republic of China; and the Netherlands. We are therefore always eager to have the opportunity to present our wines to interested parties in other states, territories and countries. Craig would welcome your email at craig@woodynook.com.au.



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