

Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

ANJEA VODKA 3 TIMES DISTILLED

PRODUCT: Anjea Vodka

PRODUCED BY: Mt Uncle Distillery

HEAD DISTILLER: Mark Watkins

ORIGIN: Australian Produced and Owned Percentage: 100%

BOTTLE SIZE: 700ml

ANALYSIS: Alcohol: 40%

PRODUCTION PROCESS: Fermentation process; Made from 100% organic honey mash.
Distillation; Triple distilled.
Aging process; No aging process.

PRODUCT INFORMATION: No artificial additives or preservatives. Gluten Free. Name Anjea inspired by a North Queensland aboriginal Goddess of Fertility called Anjea. (please see bottle label for more info)

PACKAGING INFORMATION: Original Design; Mark Watkins. Bottle shape resemble the cone of sticks used to aid and signal a loved ones passage. (please see bottle for more information)

TASTING NOTES: Velvety feel on the palate with a slight sweetness.

SERVING SUGGESTION: Mixer: Vodka and CAPI Cranberry Juice.
Cocktail: Kiwi Caprioska, Ingredients: 60ml Anjea vodka, 1 Lime cut into 8-16 pieces, 1 Kiwi Fruit peeled and thickly sliced, 1 tsp Brown sugar, 15ml Sugar Syrup. Method: Muddle the lime, kiwi and sugar. Add ice, vodka and sugar syrup, shake vigorously and serve with a slice of kiwi fruit.

AWARDS: 2015 Hong Kong International Wine and Spirits Competition – BRONZE
2014 Hong Kong International Wine and Spirits Competition – SILVER
2013 Hong Kong International Wine and Spirit Competition – BRONZE
2012 Hong Kong International Wine and Spirit Competition – SILVER
2011 San Francisco World Spirit Competition (packaging) – GOLD
2011 Hong Kong International Wine and Spirit Competition – BRONZE
2011 San Francisco World Spirit Competition (packaging) – DOUBLE GOLD

DELIVERY: Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.



Anjea Vodka is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

BOTANIC AUSTRALIS GIN

PRODUCT: Botanic Australis Gin

PRODUCED BY: Mt Uncle Distillery

HEAD DISTILLER: Mark Watkins

ORIGIN: Australian Produced and Owned **Percentage:** 100%

BOTTLE SIZE: 700ml

ANALYSIS: Alcohol: 40%

PRODUCTION PROCESS: Fermentation process; Basis is our Anjea Vodka
Distillation; Triple distilled in our copper pot still. Macerated for 3 days using 15 native botanicals.
Aging process; No aging process.

PRODUCT INFORMATION: No artificial additives or preservatives. Gluten Free. Based on a antique London Dry Gin recipe using British Botanicals however all original Botanicals substituted for 15 Australian Natives. Juniper is the only non native Botanical and currently supplied by Europe. e.g. Bitter Almond substituted by Bunja nut. Star Anise substituted by Anise Myrtle. Entire blend actually uses 15 botanics (14 native and 1 non native). Last ingredient is a rare native plant which is not described on the bottle. This is what gives Botanic Australis its unique flavour and one we are not willing to give away!

PACKAGING INFORMATION: Original Design; Mark Watkins. Simple unique illustrated designed using a square bottle. All botanicals listed on side of bottle bar one - our secret ingredient!

TASTING NOTES: A hint of juniper to start off and then the intensity of the other flavours start to come through. Lemon, mint and then a boom of herbaceousness topped off by a peppery after note.

SERVING SUGGESTION Mixer: The traditional G & T but an absolute must to use CAPI tonic! Also perfect just on ice.

Cocktail: Gin and Elderflower Fizz. Ingredients: 30ml Botanic Australis Gin, 30ml Elderflower Cordial, 2 wedges of lime, CAPI Soda. Method: Fill glass with ice and combine all ingredients. Squeeze lime into top.

AWARDS: 2016 Melbourne International Spirits Competition - BRONZE
2016 International Wine and Spirits Awards - SILVER OUTSTANDING
2016 San Francisco Wine and Spirit Competition - BRONZE
2015 Hong Kong International Wine and Spirits Competition - SILVER
2015 Australian Distilled Spirits Awards - SILVER
2014 Hong Kong International Wine and Spirits Awards - SILVER
2014 International Wine and Spirits Awards - BRONZE

DELIVERY: Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.



Botanic Australis Gin is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

BOTANIC AUSTRALIS NAVY STRENGTH GIN

PRODUCT: Botanic Australis Navy Strength Gin

PRODUCED BY: Mt Uncle Distillery

HEAD DISTILLER: Mark Watkins

ORIGIN: Australian Produced and Owned Percentage: 100%

BOTTLE SIZE: 700ml

ANALYSIS: Alcohol: 57%

PRODUCTION PROCESS: Fermentation process; Basis is our Anjea Vodka
Distillation; Triple distilled in our copper pot still.
Macerated for 3 days using 15 native botanicals.
Aging process; No aging process.

PRODUCT INFORMATION: No artificial additives or preservatives. Gluten Free. Based on a antique London Dry Gin recipe using British Botanicals however all original Botanicals substituted for 15 Australian Natives. Juniper is the only non native Botanical and currently supplied by Europe. e.g. Bitter Almond substituted by bunja nut Star Anise substituted by Anise Myrtle Entire blend actually uses 15 botanics (14 native and 1 non native). Last ingredient is a rare native plant which is not described on the bottle. This is what gives Botanic Australis its unique flavour and one we are not willing to give away! Difference in Navy Strength gin apart for the high ABV is that the lemon has been 'tricked' up with lemon scented gum, ginger pepperberry and bunja nut.

PACKAGING INFORMATION: Original Design; Mark Watkins. Simple unique illustrated designed using a square bottle. Label replaced on neck and on front with blue 'navy strength' label. Barcode label and product label also attached. All botanicals listed on side of bottle bar one - our secret ingredient!

TASTING NOTES: Citral driven with Christmas pudding fruit notes and a warm spiciness.

SERVING SUGGESTION: The traditional G & T but an absolute must to use CAPI tonic! Also perfect just on ice. Negroni.

AWARDS: 2016 International Wine and Spirits Awards - SILVER

DELIVERY: Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.



Botanic Australis Navy Strength Gin is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

FNQ RUM CO IRIDIUM GOLD RUM



PRODUCT:	FNQ Rum Co, Iridium Gold Rum	
PRODUCED BY:	Mt Uncle Distillery	
HEAD DISTILLER:	Mark Watkins	
ORIGIN:	Australian Produced and Owned	Percentage: 100%
BOTTLE SIZE:	700ml	
ANALYSIS:	Alcohol: 40%	
PRODUCTION PROCESS:	Fermentation process; Distillation; Aging process;	Made/fermented using local sugar cane syrup. (Note: NOT molasses or sugar cane juice) Distilled in a copper pot still. Aged for 5 years. Aged in reconditioned ex red wine barrels. Size of barrels are called hogsheads. (238 litres). Barrels and heavily toasted and barrel aged at altitude.
PRODUCT INFORMATION:	FNQ Rum Co is a subsidiary of Mt Uncle Distillery. No caramel added to enhance colour or flavour. No artificial additives or preservatives. Gluten Free. Sugar cane syrup comes from the Arriga Mill (just 20 minutes from the distillery). The sugar cane in this area is prized for its high flavour and mineral quantities due to it being grown in the rich red volcanic soil at altitude.	
PACKAGING INFORMATION:	Original Design; Mark Watkins. Decorative bottle showing local theme 'Reef meets the Rainforest'. Beautiful aqua label shows off the golden liquid beneath. Bottles all hand numbered.	
TASTING NOTES:	Rich and smooth with toffee apple on the pallet and a long lingering caramel finish.	
SERVING SUGGESTION	Simply on the rocks! Cocktail: Mt Uncle Dark and Stormy. Ingredients: 30ml FNQ Rum Co Iridium Gold Rum, 30ml juiced apple, lemon and ginger juice, CAPI ginger beer. Method: Fill glass with ice, and combine all ingredients. Garnish with a slice of lime.	
AWARDS:	2016 Melbourne International Spirits Competition - SILVER 2016 International Wine and Spirit Competition - SILVER 2016 San Francisco World Spirit Competition - SILVER 2015 Hong Kong International Wine and Spirits Competition - SILVER 2015 International Wine and Spirit Competition - SILVER OUTSTANDING 2014 Hong Kong International Wine and Spirit Competition - GOLD 2014 International Wine and Spirit Competition - BRONZE 2013 Hong Kong International Wine and Spirit Competition - SILVER 2013 San Francisco World Spirit Competition - SILVER	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

Iridium Gold Rum is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

FNQ RUM CO PLATINUM CANE SPIRIT



PRODUCT:	FNQ Rum Co Platinum Cane Spirit	
PRODUCED BY:	Mt Uncle Distillery	
HEAD DISTILLER:	Mark Watkins	
ORIGIN:	Australian Produced and Owned	Percentage: 100%
BOTTLE SIZE:	700ml	
ANALYSIS:	Alcohol: 37%	
PRODUCTION PROCESS:	Fermentation process; Distillation; Aging process;	Made/fermented using local sugar cane syrup. (Note: NOT molasses or sugar cane juice) Triple distilled in a copper pot still. No aging process.
PRODUCT INFORMATION:	No artificial additives or preservatives. Gluten Free. Sugar cane syrup come from the Arriga Mill (just 20 minutes from the distillery). The sugar cane in this area is prized for its high flavour and mineral quantities due to it being grown in the rich red volcanic soil at altitude.	
PACKAGING INFORMATION:	Original Design; Mark Watkins. Decorative bottle showing local theme 'Reef meets the Rainforest'. White and silver colours. Bottles all hand numbered.	
TASTING NOTES:	Fresh, light hypnotic element of the sugar cane syrup come through resulting in an exceptional mouth feel.	
SERVING SUGGESTION	Fantastic with freshly juiced pineapples. Cocktail: Far North Mojito. Ingredients: 60ml FNQ Rum Co. Rum, 1 Lime cut into 8ths, 30ml Sugar syrup, 10-12 mint leaves, CAPI Soda Water. Method: Squeeze 7 of the lime wedges and drop into glass. Clap mint leaves with hands and add to glass along with sugar syrup, muddle contents 3-4 times with muddler. Add FNQ Rum Co. Platinum Rum and fill glass with crushed ice. Mix and top glass up with sparkling mineral water then garnish with sprig of mint and a lime wedge.	
AWARDS:	2016 San Francisco World Spirits Competition - SILVER 2015 Hong Kong International Wine and Spirits Competition - SILVER 2015 International Wine and Spirits Competition - BRONZE 2014 Hong Kong International Wine and Spirits Competition - BRONZE 2013 Hong Kong International Wine and Spirits Competition - SILVER 2013 San Francisco World Spirits Competition - SILVER 2012 Ministry of Rum Tasting Competition - BRONZE 2012 Hong Kong International Wine and Spirits Competition - BRONZE 2012 San Francisco World Spirits Competition - SILVER 2011 Hong Kong International Wine and Spirits Competition - BRONZE 2011 Ministry of Rum Tasting Competition - SILVER	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

Platinum Cane Spirit is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

SEXYCAT MARSHMALLOW LIQUEUR



PRODUCT:	Sexycat Marshmallow Liqueur	
PRODUCED BY:	Mt Uncle Distillery	
HEAD DISTILLER:	Mark Watkins	
ORIGIN:	Australian Produced and Owned	Percentage: 100%
BOTTLE SIZE:	500ml	
ANALYSIS:	Alcohol: 18%	
PRODUCTION PROCESS:	Fermentation process;	Our Anjea Vodka is used as a basis to this product.
	Distillation;	Distilled in our copper pot still. Luxury confectionary techniques are used to create this unique, one of a kind product.
	Aging process;	No aging process.
PRODUCT INFORMATION:	Worlds first and only marshmallow liqueur at present. We use raspberries, rosewater and daintree vanilla to give this product its unique taste.	
PACKAGING INFORMATION:	Original Design; Mark Watkins. Clear bottles with lace corset style neck. White catch scratch surrounding bottle.	
TASTING NOTES:	Sweet, sticky and delicious with notes of marshmallow, rosewater and vanilla seeping though.	
SERVING SUGGESTION	Chilled and over ice cream is delightful. Chilled and topped with cream liqueur or fresh cream. Cocktail: Purr...fect. Ingredients: 45ml Sexy Cat liqueur, Chilled dry sparkling wine, maraschino cherry. Method: Add SexyCat to the bottom of a champagne flute, top with sparkling wine and drop in the cherry!	
AWARDS:	2015 Hong Kong International Wine and Spirits Competition - SILVER 2015 Distilled Spirits Awards - BRONZE	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

Sexycat Marshmallow Liqueur is distributed by Rogue Wines Pty Limited.

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Mt. Uncle Distillery

WALKAMIN, AUSTRALIA

TBBC WHISKEY (THE BIG BLACK COCK WHISKEY)



PRODUCT:	TBBC Whiskey (The Big Black Cock Whiskey)	
PRODUCED BY:	Mt Uncle Distillery	
HEAD DISTILLER:	Mark Watkins	
ORIGIN:	Australian Produced and Owned	Percentage: 100%
BOTTLE SIZE:	750ml	
ANALYSIS:	Alcohol: 43%	
PRODUCTION PROCESS:	Fermentation process; Distillation; Aging process;	Malted barley used from Queensland. Double distilled. Aged in baroque barrels (220 litres) for 5 years. Barrels are classed as hybrids (top and bottoms are made with American Oak and the main belly of the barrel is made from French Oak. Barrels are re-conditioned, ex red wine and heavily toasted.
PRODUCT INFORMATION:	No artificial additives or preservatives. Gluten Free. Named after our naughty roosters at Mt Uncle Distillery. Typifies what an Australian produced single malt should reflect in our opinion. First Australian Whiskey manufacturer to pioneer the hybrid cask (French oak bodies/American Oak Heads) Queensland's First Commercial Single Malt Whiskey Released.	
PACKAGING INFORMATION:	Original Design; Mark Watkins. Black bottle with yellow highlighted rooster. Poem discussing the rooster on reverse. Each bottle is individually hand numbered. Each bottle is individually hand dipped in wax.	
TASTING NOTES:	Orchard fruit with gentle sweetness and spice on the nose. Christmas fruit and spice on the pallet with a long vanilla finish.	
SERVING SUGGESTION	Serve neat with a few drops of water if desired.	
AWARDS:	2016 Melbourne Australian Spirits Competition – AUSTRALIAN WHISKEY DISTILLERY 2016 Melbourne Australian Spirits Competition – GOLD 2016 International Wine and Spirits Competition – SILVER 2016 San Francisco International Wine and Spirits Competition - SILVER 2015 Hong Kong International Wine and Spirits Competition – SILVER 2015 International Wine and Spirit Competition – SILVER 2014 Hong Kong International Wine and Spirits Competition – SILVER 2014 International Wine and Spirits Awards – SILVER OUTSTANDING 2013 Hong Kong International Wine and Spirit Competition – BRONZE	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

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