

FOUR WINDS VINEYARD

## About Four Winds Vineyard

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We are a micro-winery with a winemaking philosophy of minimal intervention. Almost everything in the vineyard is done by hand: from shoot-thinning and leaf-plucking to pruning and picking. If you look around the cellar door there are lots of recycled materials: our wine barrels in the light fittings and cladding on the bar, Canberra red bricks in the wall at the eastern end of the building, our wooden picking bins cladding the building and vineyard posts as the wheel stops in the carpark.

The vineyard's photography series of labels has won three international design awards and you can see the vineyard's activities regularly on social media.

The vineyard was planted over 25 years ago and started out as a contract vineyard selling grapes to other wineries and keeping only a small amount for the Four Winds Vineyard label. Slowly the family has retained more grapes to go into the Four Winds Vineyard label with the eventual plan to retain the full crop.

More details are included in our self-guided tour brochure.

## Tasting Flights

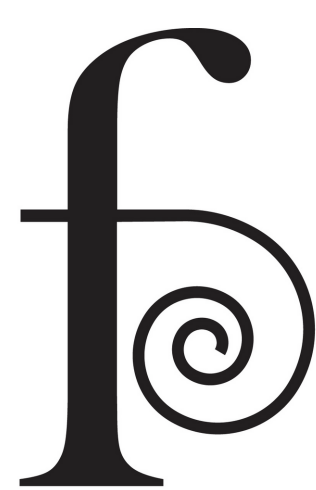
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	WINES				PRICE	WINE CLUB
White and Rose	Tumbarumba Sparkling	Sparkling Rosé	Riesling	Shiraz Rosé	18	15.30
Mixed	Sparkling Rosé	Riesling	Tempranillo	Shiraz	19	16.15
Red	Tempranillo	Shiraz	Hard Graft Shiraz	Fortified Shiraz	20	17

\*We aim to provide 40ml pours so the four tasting glasses will be approximately 1.6 standard drinks for the White and Rose tasting and 2 standard drinks for the Red (for those who are driving)

## Please Order At The Bar

**10% surcharge applies on Sundays & Public Holidays**  
**Take away wine bottles exempt from surcharge**



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## Wine List

### **2022 Tumbarumba Sparkling**

DELICATE, ZESTY

Glass 14 / Dine-in Bottle 56

This is a zesty and refreshing sparkling wine with generous citrus and stone fruit flavours. The wine is fresh and fruit driven with a soft, fine bead of bubbles. It is a perfect aperitif before a meal or pair it with your favourite cheese.

### **2022 Sparkling Rosé**

RED BERRIES, ROSE PETALS

Glass 13 / Dine-in Bottle 54

A vibrant Sparkling Rosé with a nose of red berry fruits, rose petal and a hint of strawberry. There is a great depth of flavour on the palate and this is complemented by the fine bead and fresh spritzzy finish.

### **2022 Riesling**

WHITE FLORALS, GRANNY SMITH  
APPLE, GINGER SPICE

Glass 13 / Dine-in Bottle 55

This Riesling shows varietal aromas of fragrant white florals, Granny Smith apple and ginger spice. The palate is dry, textural and with fine acidity providing a long fresh finish.

### **2021 Shiraz Rosé**

BRIGHT SUMMER BERRY FRUITS

Glass 13 / Dine-in Bottle 54

Brimming with aromas of bright summer strawberries and a palate that is juicy and fresh, this rosé is all about relaxed afternoons with good friends.

### **2021 Tempranillo**

DARK CHERRY, PLUM AND VANILLA

Glass 14 / Dine-in Bottle 61

This medium bodied wine has aromas of dark cherry, plum and vanilla. Fleshy blue fruit flavours and distinctive tannins make for a food friendly wine. Enjoy with roasted meats or Spanish casseroles.

### **2021 Shiraz**

DARK BERRIES, FOREST FRUIT, SPICE

Glass 14 / Dine-in Bottle 58

This wine has fragrant aromas of violets, plums, pepper and spice typical of cool climate Shiraz. Subtle French oak and the fine structure provide for a long lingering finish.

### **2018 Hard Graft Shiraz**

DARK FRUIT, LEATHER, SPICE

Glass 20 / Dine-in Bottle 85

The 2018 Hard Graft Shiraz has deep flavours of blue and purple fruit, cinnamon spice and a touch of leather. The generous, full palate is supported by fruit sweetness with the tannin and acidity providing great length of flavour.

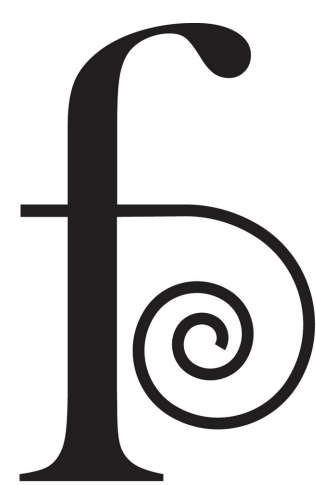
### **2018 Fortified Shiraz**

ANISE, DRIED FIG, CHERRY CONSUME

Glass 13 (100ml) / Dine-in Bottle 58 (500ml)

The palate shows great balance between driving alcohol and luscious fruit sweetness, with flavours of dried fig, dried raspberry/strawberry and almond domineering, with subtle hints of violet and bluestone at the rear, finishing lush yet not overly sweet.

\* 15% discount applies for wine club members



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## Wines to Take Away

	TAKE AWAY BOTTLE	TAKE AWAY WINE CLUB
<b>2022 Tumbarumba Sparkling</b>	36	30.60
<b>2022 Sparkling Rosé</b>	34	28.90
<b>2022 Riesling</b>	35	29.75
<b>2021 Riesling</b>	35	29.75
<b>2021 Chardonnay</b>	38	32.30
<b>2021 Sangiovese Rosé*</b>	<b>24</b>	<b>24.00</b>
<b>2021 Shiraz Rosé</b>	34	28.90
<b>2021 Sangiovese</b>	37	31.45
<b>2021 Tempranillo</b>	41	34.85
<b>2021 Shiraz Viognier</b>	44	37.40
<b>2021 Cabernet Merlot</b>	36	30.60
<b>2021 Shiraz</b>	38	32.30
<b>2021 Merlot</b>	37	31.45
<b>2018 Hard Graft Shiraz</b>	77	65.45
<b>2018 Fortified Shiraz (500 ml)</b>	38	32.30
<b>Shiraz Rosé Gin</b>	87	73.95

## Beverages

Bent Spoke Pale Ale	11	Apple / Orange Juice	6
Bent Spoke IPA	11	Sparkling Water	6
Bent Spoke Lager	11	Lemon Lime & Bitters	6
Bent Spoke Easy mid strength	11	Coke / Coke No Sugar	6
Apple Thief Cider	11	Sprite	6

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## Pizza Menu

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9" PIZZAS

GLUTEN FREE BASES +4.50

VEGAN CHEESE +2.50

### **SALAMI & BLACK OLIVES 19**

Tomato sauce base, salami  
olives & cheese

### **MEDITERRANEAN 20**

Tomato sauce base, roasted capsicum,  
red onion, olives, basil, bocconcini & cheese

### **BBQ CHICKEN 19**

BBQ sauce base, chicken,  
red onion, gorgonzola & cheese

### **SPICY CHORIZO 19**

Tomato sauce base, chorizo, white onion,  
bocconcini & cheese

### **POTATO & GORGONZOLA 18**

Olive oil base, potato, white onion, gorgonzola,  
rosemary & cheese

### **SEMI-DRIED TOMATO & PESTO 20**

Tomato sauce base, char-grilled eggplant,  
semi-dried tomato, basil pesto & cheese

### **MARGARITA 18**

Tomato sauce, basil  
bocconcini & cheese

\*Dough made fresh daily

## Deli Fridge

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GRAB A WOODEN BOARD FROM THE TOP OF THE DELI  
FRIDGE, BUILD YOUR OWN PLATTER  
AND TAKE THE GOODIES TO THE BAR  
TO PAY AND RECEIVE A KNIFE.

### **MEAT**

Prosciutto 10, Bresaola 10,  
Smoked Ham 10

### **CHEESES**

Brie 9, Blue 12, Cheddars 11

### **DIPS / PRESERVES**

Quince Paste 9,  
Oregano & Garlic Green Olives 8,  
Australian Seasonal Olives 11,  
Hummus 5, Beetroot & Tahini 5,  
Moroccan Carrot 5

### **BISCUITS**

Wafer Crackers 8  
Specialty Crackers 10

### **ICE CREAM**

Ben and Jerry's 6.5, Serendipity 6.5

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### **ALLERGENS**

Please note we are not a gluten or nut free kitchen. We are unable to  
guarantee food that is totally free of allergens.

### **NO SPLIT BILLS PLEASE**

### **WE ARE A CASHLESS BUSINESS**

### **PLEASE ORDER AND PAY AT THE BAR**

### **KITCHEN OPENING HOURS**

Monday – Friday 12:00pm – 3:00pm  
Saturday – Sunday 11:30am – 3:30pm

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