



Bottle List

Sparkling

FIN Prosecco Zinfandel Pet Nat 'Electro Nonsense' 2022 \$28

50:50 Zinfandel/Glera - Box Grove beauties. Straight pressed Glera with Zin which spent 10 days on skins. Hand plunged. Lightly worked. An electric ruby pétillant naturel. Zippy acid. Crisp red apple. Raspberry, boysenberry and cranberry with profusion of bubbles.

Region: Nagambie Lakes, VIC

FIN Prosecco Pet Nat 'I'm All Ears' 2022 \$28

Prosecco AKA Glera grown by the Box Grove Vineyard, Taungurung Country. Floating on your lilo through the milky way vibes. Toight like a tiger. Pears and lemons, crisp and succulent. Creamy and unreserved like a freshly cracked brulee.

Region: Nagambie Lakes, VIC

FIN Rosé Pet Nat 'Fizzy Boi' 2022 \$10

This is Fizzy Boi. It's Pet Nat in a can. Rosé and happiness. All tied up in these 250ml cans. Shiraz, glera & zinfandel grown by Boxgrove Vineyard on Taungurung Country. Turkish delight, meyer lemon, strawberries, white chocolate, goji berry, watermelon > picture all these steeped in melting soft serve ice cream. Region: Nagambie Lakes, VIC

White

FIN Vermentino 'Not Too Bad' 2022 \$28

100% Vermentino. A nice mix of leaner fruit, offering green apple, lemon, lime and that bright crunchy acidity we love at Fin. The riper fruit offering fleshier fruit - papaya, pear and melon. Underlying all this you get a touch of salinity with a slate-like minerality. Close your eyes and you can taste the spray from a waterfall bouncing off large granite boulders in a tropical paradise. Region: Nagambie Lakes, VIC

FIN Viognier 'Jazz Trance' 2022 \$28

100% Viognier. Planted on a granite sand bank. Traditionally picked a bit riper, we decided to pick this at the other end of the spectrum. We loved the bright crisp flavours in the fruit - nashi pear, nectarine and elderflower. Acid on point! Underlying rose petal throughout. Elderflower, nectarines, apricots and tangerine with river rocks.

Region: Nagambie Lakes, VIC

Cré Sauvignon Blanc Lonestar Creek 2022 \$36

Cré Sauvignon Blanc Lonestar Creek 2021 \$48

Variety of different soil types from red volcanic clay to rocky, grey, yellow duplex. Rolling hills surrounded by native forests. Grown by Robin Wood and Gillian Bowers on the boundary of Woori Yallock and Hoddles Creek, in the Upper Yarra Valley, on Wurundjeri Country. Soil for this fruit is yellow duplex. Fruit was handpicked, pressed directly to old oak for a spontaneous fermentation. Bottled after 3 months on full ferment lees. A restrained fruit profile with white peach, citrus, grapefruit and white flowers. Fresh and elegant acidity with saline minerality. Region: Yarra Valley, VIC

Cré Chardonnay Dixons Creek 2022	\$36
Cré Chardonnay Dixons Creek 2021	\$48

Grown here on the home block. South facing slope. Mixture of heavy clay, clay loam and ironstone. Hand picked and pressed straight to barrel for a wild ferment. 6 months on ferment lees and a touch of lees stirring. Lean, bright and textural. A perfect balance between fruit, acid and texture. Stonefruits, pear, citrus with notes of wild fennel and apple blossom. Region: Yarra Valley, VIC

Skin Contact

FIN Roussanne 'Mahady' 2022	\$28
-----------------------------	------

100% Roussanne, grown on own roots, on the granitic soils of Tabilk. Hand picked. 100% Whole bunch. Carbonic maceration. On skins for 10 days. On full ferment lees for 3 months. Fruity and floral with a mouth puckering acidity. Stone fruit on the nose with a touch of plumeria and caramel, light and fresh, savoury with light quince bitterness. Region: Nagambie Lakes, VIC

FIN Pinot Gris 'Speedo Gris' 2022	\$28
-----------------------------------	------

100% Pinot Gris - Skin Contact. Two picks. Half straight pressed. Other half carbonic maceration for 5 days. Fresh and juicy. Strawberries, pears and white flowers with a light chalky texture. Fruity and floral with a mouth puckering acidity. It will keep you coming back for more. Region: Nagambie Lakes, VIC

FIN Arinto 'Life Cry' 2022	\$32
----------------------------	------

100% Arinto. Handpicked then destemmed. Fermented on skins for 12 days, then pressed to old oak. 4 months on lees. Brimming with excitable energy. Smashed lemons, lime pith, curry leaf, sunflower seeds and daisies. Chalky texture. Very floral. Region: Nagambie Lakes, VIC

Rosé

FIN Cabernet Rosé 'El Ninjo' 2022	\$28
-----------------------------------	------

White Cabernet - Cab Sav/Cab Franc. Grown by us here at the Finyard. South facing slope. Mixture of heavy clay, clay loam and ironstone. Handpicked. Straight pressed. Crisp and elegant. Wild strawberries, cranberries and grapefruit with a splash of cherry blossom and cream. Sharp shooting no nonsense slurpy summer pink / copper blush. Region: Yarra Valley, VIC.

Cré Cabernet Sauvignon Rosé Dixons Creek 2022	\$36
---	------

Cabernet Sauvignon grown on the northern end of the Dixons Creek valley. Gentle south facing slopes in the foothills of the Great Dividing Range. Red clay loam soils . A gentle press. Fermented on light and fluffy lees in neutral oak. 6 months in oak. A fresh and crisp number with notes of raspberry, strawberry, grapefruit and orange peel, with hints of white flowers. Region: Yarra Valley, VIC.

Red

FIN Grenache Zinfandel 'Le Vin du Rosier' 2022 Chilled	\$28
--	------

50 : 50 Garnacha / Zinfandel. A super smashable light slurpy red brimming with electric, slap your face in disbelief, boisterous energy. It's guna put a spring in your step. Red berry fruit, pomegranate, blood orange and fresh cut dry grass. Soft fluffy tannins and mouth puckering acidity. Region: Nagambie Lakes, VIC.

FIN Syrah Cab franc 'Goth Juice' 2021	\$30
---------------------------------------	------

Finyard grown Cab franc / St Andrews Shiraz. Wild Ferment. Mineral driven soils of St. Andrews meet the giving red clay loam of the finyard for a fun yet wholehearted winter rouge. Fermented separately but with the same treatment. Whole bunches. 8 days. Foot stomped. Blue and red fruits with fluffy tannins. Hints of white pepper, cacao, wet gravel and green herbs. A complex quaffer. Region: Yarra Valley, VIC.

Cré Nouveau Syrah Dixons Creek 2022 \$32

Grown on the northern end of the Dixons Creek valley. Gentle south facing slopes in the foothills of the Great Dividing Range. Red clay loam soils. Grapes were handpicked, wild fermented as whole bunches. No pump overs. Pressed to old oak after 8 days. Bottled after 3 months. Bright and energetic, bursting with dark fruits, blackberries, raspberry, restrained jubey red fruits entwined in earth, green herbs and black pepper. Made to drink now but also has the potential for ageing

Cré Nouveau Syrah Dixons Creek 2021 \$38

Farmed by Handpicked Wines in Dixons Creek. Practising organic viticulture and in the process of getting certification through ACO. Soils are sandy loam over clay and gravel over mudstone. Grapes were handpicked, wild fermented as whole bunches. No pump overs. Pressed to old oak after 8 days. Bottled after 3 months. Region: Yarra Valley, VIC.

Cider / Piquettes

FIN Dry Cider \$6

A super smashable flick back. Dry with a balanced acidity. Only 6.5% ABV and gently sparkling :) We allow the fermentation to spontaneously occur in stainless steel, capturing a fresh, youthful beverage <3 Vibrant juicy ripe apples, zesty citrus with notes of pear and rhubarb. 85% apple; Gala - Red Delicious - Pink Lady. 15% pear; Packham - Beurre Bosc. Region: Yarra Valley, VIC.

FIN Vementino Viognier Piquette \$10

Grown by Box Grove Vineyard on Taungurung Country. Post gentle press, rainwater was added to the skins for a 4 day maceration. Spontaneous ferment. Canned fast and sharp. To be sent. Mountain Marigolds, pears, peaches, gum flowers and cream. Region: Nagambie Lakes, VIC.

FIN Pinot gris, Cherry, Appple, Pear Cider 'PIE' \$28

49% Pinot gris, 42.5% Apple; Gala - Red Delicious - Pink Lady, 75% Pear; Packham - Beurre Bosc, 1% Cherries. Skin contact Pinot gris blended with cider and cherries, pet nat style. Vibrant juicy ripe apples, zesty citrus with notes of pear, cranberries, strawberries, rhubarb and white flowers. Region: Yarra Valley, VIC.

FIN Roussanne, Apple, Pear 'Farm Daddy' \$28

50% Carbonic Roussane, grown on Taungurung Country. 42.5% Apple; Gala - Red Delicious - Pink Lady. 75% Pear; Packham - Beurre Bosc. Wine / Cider hybrid - Pet Nat style. Juicy apples, grapefruit, satsumas and citrus with notes of pineapple, fennel and jasmine. Regions: Yarra Valley & Nagambie Lakes

FIN Shiraz, Apples, Pears \$28

50% Carbonic Shiraz, 42.5% Apple; Gala - Red Delicious - Pink Lady, 75% Pear; Packham - Beurre Bosc. All fruit grown on Wurundjeri Land. Grapes, apples and pears - Pet Nat style. Vibrant juicy ripe apples, blueberries and cherries. Big ribena vibes with the effervescence of San Pellegrino.

FIN Cherry Cider \$6

For this cider we used a variety of table apples, organically grown by Yering Farm. We mill them, then leave them to macerate on pulp for a week to develop flavour and structure, then co-fermented with freshly picked Yarra Valley cherries. Et voila. 84% apple; Gala - Red Delicious - Pink Lady. 15% pear; Packham - Beurre Bosc, 1% Cherry. Region: Yarra Valley, VIC.

FIN Elderflower Cider \$6

Apples & pears left on skins for 3 weeks before being pressed to old oak for wild ferment, then macerated with fresh elderflower grown in the Yarra Valley, in the cider for 4 days. This is a really crunchy, lively cider. Moreish and mouth puckering. This 250ml of canned sunshine is easily flicked back. Too easy. Grapefruit, meyer lemon, blueberries, touches of chilli spice and freshly cracked coriander, and of course elderflower. Region: Yarra Valley, VIC.