



FOUR WINDS VINEYARD

About Four Winds Vineyard

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 awards and you can see the vineyard's activities regularly on social media channels.

The vineyard was planted over 20 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.

TASTINGS

There is a \$5 tasting fee which is redeemable when purchasing a bottle

ALLERGENS

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

HOURS

We are open Thursday to Monday each week 10am-4pm
The kitchen serves pizzas noon - 3pm five days a week
(We are closed Tuesday and Wednesday)

NO SPLIT BILLS PLEASE

WE ARE NOW A CASHLESS BUSINESS!

Please Order At The Bar (or the Alfresco Bar)



FOUR WINDS VINEYARD

Wine List

2019 Sparkling Riesling

DELICATE, ZESTY



BRONZE INTERNATIONAL RIESLING
CHALLENGE

Glass 9 / Bottle 35 / Wine Club 28

Pale straw in colour, with delicate aromas of citrus fruits. The palate is lifted and fresh, with bright zesty acidity.

DRINK WITH

Fresh foods, poached chicken salad and seafood.

2019 Chapel Block Riesling

ELEGANT, DRY

Glass 9 / Bottle 36 / Wine Club 28.8

An elegant, dry Riesling with floral aromas and a lime palette. The delicate citrus flavours are matched with racy acidity and a dry finish.

DRINK WITH

Spicy Asian food such as Laksa, spicy noodles, or Mexican food.

2019 Chardonnay

LIGHT - MEDIUM OAK

Glass 10 / Bottle 42 / Wine Club 33.6

This Chardonnay is light - medium oaked and has the soft, pristine aromas of citrus blossom, white peach and grapefruit. The natural acidity is smooth and refreshing.

DRINK WITH

Roast chicken or rich seafood dishes.

2019 Shiraz Rosé

LIGHT, FUN

Glass 9 / Bottle 35 / Wine Club 28

The pale-pink colour is matched with flavours of rose petals, strawberry and cherries.

DRINK WITH

Serve it chilled with salads, seafoods or a relaxed BBQ with friends

2018 Shiraz

BRIGHT CHERRIES



GOLD NSW WINE AWARDS

Glass 9 / Bottle 40 / Wine Club 32

This Shiraz is typical of the Canberra region, with concentrated red fruits and spice flavours, it is plush and elegant.

DRINK WITH

Soft cheese, duck and tomato based pastas and risotto.

2015 Tom's Block Shiraz

DARK BERRIES, BALANCED

Glass 14 / Bottle 75 / Wine Club 60

This wine has spent a year in French oak and another three in the bottle. So when you open it you'll enjoy warm, intense spices, dark berries, fine tannins and a long finish.

DRINK WITH

Good friends

2017 Fortified Shiraz

DARK BERRIES

Glass 10 / Bottle 43 / Wine Club 34.4

The upfront taste of dark chocolate covered cherries, followed by cinnamon, spices and a little pepper.

DRINK WITH

Nuts, dried fruits, blue cheese or a soft creamy brie (and delicious poured over vanilla ice-cream).



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Beverages

(NOT WINE)

BENT SPOKE PALE ALE 9

4.2% (375ml)

BENT SPOKE IPA 9

5.8% (375ml)

BENT SPOKE LAGER 9

4.4% (375ml)

JAMES BOAGS LIGHT 8

2.5% (375ml)

APPLE THIEF CIDER 8

4.5% (330ml)

SOFT DRINKS 4

Coke, Zero, Sprite, Lift

APPLE/ORANGE JUICE 5

Sunraysia (250ml)

LEMON LIME & BITTERS 4

Bundaberg (375ml)

SPARKLING WATER 5

(500ml)



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Pizza Menu

(9" PIZZA)

GLUTEN FREE BASES +4

VEGAN CHEESE +2

SALAMI & BLACK OLIVE 18

Tomato sauce base, salami,
olives & cheese

MUSHROOM AND SPINACH 18

Olive oil, mushrooms, white onion, baby
spinach, cheese & ricotta

BBQ CHICKEN 18

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

SPICY CHORIZO 18

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

POTATO & GORGONZOLA 16

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

TOMATO & BASIL PESTO 16

Basil pesto base, fresh tomatoes,
bocconcini, fresh basil & cheese

MARGARITA 14

Tomato sauce, basil
& cheese



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Deli Fridge

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.

MEATS

Sliced ham 8.5, Prosciutto 7.5
Balzanelli meats 8

CHEESES

Brie 7.5, Blue 6, Cheddar 6, cream cheese 7.5

BISCUITS 5/6

QUINCE PASTE 7

HOMMUS 6

MIXED ANTIPASTO 8



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Takeaway Wine List

2019 Sparkling Riesling

DELICATE, ZESTY

 BRONZE INTERNATIONAL RIESLING
CHALLENGE

Bottle 27 / Wine Club 21.6

Pale straw in colour, with delicate aromas of citrus fruits. The palate is lifted and fresh, with bright zesty acidity.

DRINK WITH

Fresh foods, poached chicken salad and seafood.

2019 Riesling

LIVELY, FRESH

Bottle 28 / Wine Club 22.4

The ideal summer wine, this Riesling is crisp and fresh with a light colour, a full citrusy flavour and a round fruit finish.

DRINK WITH

Spicy Asian food such as Laksa, spicy noodles, or Mexican food.

2019 Chardonnay

LIGHT - MEDIUM OAK

Bottle 34 / Wine Club 27.2

This Chardonnay is light - medium oaked and has the soft, pristine aromas of citrus blossom, white peach and grapefruit. The natural acidity is smooth and refreshing.

DRINK WITH

Roast chicken or rich seafood dishes.

2019 Shiraz Rosé

LIGHT, FUN

Bottle 27 / Wine Club 21.6

The pale-pink colour is matched with flavours of rose petals, strawberry and cherries.

DRINK WITH

Serve it chilled with salads, seafoods or a relaxed BBQ with friends

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 GOLD NSW WINE AWARDS

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DRINK WITH

Soft cheese, duck and tomato based pastas and risotto.

2015 Tom's Block Shiraz

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Bottle 75 / Wine Club 60

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DRINK WITH

Good friends

2017 Fortified Shiraz

DARK BERRIES

Bottle 35 / Wine Club 28

The upfront taste of dark chocolate covered cherries, followed by cinnamon, spices and a little pepper.

DRINK WITH

Nuts, dried fruits, blue cheese or a soft creamy brie (and delicious poured over vanilla ice-cream).