

Alexia

URBAN WINERY GREYTOWN

Alexia represents family matriarchy - women who drove us forward and held us together through the big, beautiful, fragile messiness of life. This place started as an overgrown industrial site with a massive derelict tin shed. We listed the shed on Trade Me for \$1 - whoever buys it has to move it. It was dismantled piece by piece to live many new lives - native timber framing for a house, iron for a film set, steel for a bridge. Then we built this tiny winery from the ground up. It's 100% funded, owned & operated by us two.

We don't own a vineyard. Our grapes come from our long-term grower partners, Julie Collins and Simon Dawson of Manuka Flats Vineyard, West Taratahi.

During vintage and over winter this space is transformed from a cellar door into a fully functioning winery. We do it all here. Grapes in one door, wine out the other. We are one of a tiny handful of NZ wineries that make, age and disgorge our Méthode Traditionnelle by hand, 100% in house.

All grape waste is returned to the vineyard and composted. Our water supply is rainwater collected from our roof. Our garden is a slice of the Tararua Ranges.



Food

The Ploughwoman's Platter \$48

(serves 2)

Woody's coppa, Poaka finocchiona salami, Whites-tone brie and blue cheese, Jane's hummus, olives, baby gherkins, artichokes, kasundi, cherry tomatoes, green leaves, seasonal fruit

Served with fresh baguette & crostini

**Vege/Vegan platters available on request*

The Holy Trinity Cheese Board \$27

(cow, goat, sheep)

Whitestone Moeraki Blue (Cow - North Otago), Cranky Goat 'The Reginald' (Goat - Marlborough), Kingsmeade Manchego (Sheep - Wairarapa)

Served with quince paste, bitter lemon chutney, seasonal fruit, crostini & lavosh

Bush Honey Baked Brie \$20

Whitestone Brie baked with Greytown bush honey, fresh rosemary, almonds

Served with fresh baguette

Betty's Recipe Organic Free Range Chicken Liver Pâté (subject to availability) \$18

Passed from mother to daughter, this recipe has been a family favourite for years

Served with crostini + cornichons

A Lovely Little Plate of Charcuterie (60 grams) \$16

Free range, heritage breed, prepared and cured traditionally

Slices of Woody's (of Levin) dry aged coppa and Poaka (of Canterbury) finocchiona/fennel salami
That's it. Delicious

Jane's Hummus \$14

Made by winemaker Jane, served with warmed flat bread

Warmed Marinated Olives \$8

Salty Almonds \$8

GF bread/cracker substitutes available on request at \$2 per portion

One account per table please

Alexia is smoke/vape free. Ask us about local transport options.

Leashed dogs are welcome on the terrace and lawn, except on special Alexia event days when we have a no dogs policy.

Drinks

We make two wine ranges: **Alexia** – our primary range, which we are committed to making each year, and **Tangent by Alexia** – only made when nature allows. Exploratory, tiny parcels and one-offs - made with a light touch.

	Glass	Bottle Drink in	Bottle Takeaway
Alexia 2019 Blanc de Blancs Méthode Traditionnelle (Fizz) (brioche, lemon, oyster shell, driven)	\$15	\$70	\$60
The Alexia Experiment A tasting paddle of 4x50ml tastes of any four of our still wines. Use the numbers 1 - 9 to choose. (Sorry – fizz not available on paddle).	\$18 a paddle		
Alexia The Weaver White Blend 2023 1 Co-ferment of Gewürztraminer, Pinot Gris, Riesling (nectarine, blossom, spice, poised)	\$12	\$48	\$28
Tangent by Alexia Chenin Blanc 2021 2 (lemon, honeycomb, white florals, taut)	\$13.50	\$52	\$32
Alexia Stormy Heart Grüner Veltliner 2023 3 (lime, greengage plum, white florals, racy)	\$13	\$50	\$32
Alexia Happy Wife Chardonnay 2020 4 (flint, almond, peach, backbone)	\$13	\$50	\$33
Tangent by Alexia Field Blend Rosé 2022 5 Co-ferment of Cabernet Franc, Gewürztraminer, Syrah, Viognier, Gamay (blackcurrant, floral, anise, lively)	\$13.50	\$52	\$32
Alexia Gentle Girl Pinot Noir Rosé 2023 6 100% Pinot Noir (raspberry, cherry, spice, charm)	\$12	\$48	\$28
Alexia Forest Walks Chilled Red 2023 7 Blend of Pinot Noir, Merlot, Viognier (blackberry, brambly, fresh, supple)	\$13	\$50	\$32
Alexia Fleeting Glimpse Pinot Noir 2021 8 (cranberry, rainy forest, spice, contrary)	\$14	\$60	\$36
Tangent by Alexia Gamay 2021 9 (raspberry, gunflint, chalky, demanding)	\$14	\$60	\$36

Beer – all \$10

Panhead Port Road Pilsner 5.2%
Parrot Dog Birdseye Hazy 5.8%
Low Rider – IPA – 2.5%
Garage TINY – 0.5%

Non-Alcoholic - all \$6

Karma Lemmy Lemonade
Mela Apple Juice
Almightly Blood Orange Sparkling Water (no sugar)
Antipodes Sparkling Water 500ml

Buying wine to take home?

We offer a 10% discount on 6 bottle purchases & 15% on 12 bottle purchases. We also have online and hard copy gift vouchers available.

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