

the barn at wick farm

Wine List

Our list is not overly long, but in conjunction with our supplier, we have taken care to choose interesting, distinctive & delightful wines from around the world, all of which have been tasted & enjoyed by ourselves, & we hope that you will also enjoy. All prices on our Wine List are based on orders received before your Wedding and are inclusive of VAT.

White Wine

Michel Servin (France) £15.00

Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidity.

Big Bombora Chardonnay (Australia) £15.50

Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples, with underlying notes of vanilla. Crisp lemon & lime on the palate, served up with a rounded & buttery feel.

L'abeille Picpoul De Pinet (South of France) £17.00

Light lemon-green in colour, this crisp and youthful white wine full of fresh citrus fruit flavours, accented with subtle hints of fennel, green pepper and lime zest.

Vina Carrasco Sauvignon Blanc (Chile) £16.00

Thoroughly citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a riper hint of pineapple, and mouth watering acidity.

Alfredini Garganega Pinot Grigio, Veneto (Italy) £15.50

Light in colour, refreshing, & crisp with aromas of limes, grapefruits & lemons making this well balanced wine very easy to drink.

Fathom's Sauvignon Blanc (New Zealand) £18.50

Typical of Kiwi Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit & gooseberry flavours.

Baron de Baussac Viognier PGI Pays d'Oc (France) £17.50

Fresh and dry with aromas of apricots and white peach, hints of elderflower and fresh pineapple. A refreshingly crisp acidity draws it all together beautifully

El Cante Albarino, Ria Baixas (Spain) £18.00

A light, fresh and youthful wine, with a zesty and well defined citrus backbone, overlaid with subtle hints of stone fruits and nectar. Crisp and refreshing, yet rounded and enduring on the finish

Saint Clair Pioneer Block Sauvignon Blanc, Marlborough (NZ) £25.00

An almost otherworldly intensity of fruit, with pungent aromas of gooseberry and passionfruit, with a steely dryness, herbaceous characters, underlying minerality and a long, lingering finish.

Chablis, Cape St Martin (France) £21.00

Pale golden colour and a youthful citrus nose with spring blossom nuances. The palate is fresh and harmonious, with nicely focused fruit characters and a lingering stony texture on the finish.

Red Wine

Marques Calado Tempranillo (Spain)	£15.00
Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and sweet spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.	
Montepulciano d'Abruzzo, Grifone (Italy)	£16.50
This is a good quality, medium bodied wine with lots of red cherry fruit & soft supple tannins.	
Big Bombora Shiraz (Australia)	£15.50
A medium weight red, with a pleasing balance between ripe fruit & savoury, earthy notes on the nose. The palate is succulent & mouth-filling, with lashings of red berry & brambles.	
Vina Carrasso Merlot (Chile)	£15.50
Aromas of ripe plum and strawberries, with faint notes of tomato leaf and sage. The palate has a thick and jammy feel with soft mature tannins and a rounded easy style.	
Mont St Jean Corbieres (South of France)	£16.50
Showing notes of damsons and blackberries on the nose, with subtle hints of garrigue herbs, which can carry through on the palate. Full and fruity with rounded tannins adding a supporting structure.	
Marques De Postulado Rioja (Spain)	£17.50
A deep bright red cherry colour with persistent aromas of ripe fruit and berries. Long and lingering with great harmony and a wonderful aftertaste.	
Claro Reserva Pinot Noir (Chile)	£18.00
A richly fruity Pinot Noir, full of ripe strawberry and redcurrant flavours, supported by subtle notes of dried mixed herbs and woodsmoke. Medium weight, with soft and pliant tannins.	
Aires Andinos Malbec (Argentina)	£17.00
Deep ruby coloured with smokey black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.	
Saint Clair Pioneer Block Pinot Noir, Marlborough (NZ)	£26.50
Bright ruby in colour, aromas of raspberry and plum are complemented by a touch of spice. A luscious and soft palate with flavours of redcurrant, cherries and an added warmth from ageing in oak barrels.	
Châteauneuf-du-Pape Capoulieres (France)	£25.00
With typical Chateauneuf power, the wine delivers a fresh and spicy nose of red cherry Embellished with notes of sage and wild thyme. The palate is equally powerful, with Sinuous tannins and huge length.	

Rosé

Marques Calado Rose (Spain) £15.00

An intense pink wine with plenty of juicy berry fruit. Strawberry and Raspberry flavours are complimented by a creamy texture & crisp, refreshing acidity.

Le Bois des Violettes Rose, Pays d'Oc (France) £16.00

A light and pale rose from vineyards located between the villages of Cruzy and Argeliers in the Languedoc. Made primarily from Cinsault, with just a dash of Muscat in the blend. Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

Sparkling Wine

Cava Calamino (Spain) £17.50

Fresh and Harmonious displaying plenty of apple & toast flavours. Yet intensely dry & mouth-watering.

Prosecco Corte Alta NV, DOC (Italy) £19.50

Delicate & aromatic with a light body & fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish.

Raboso Rosado Corte Alta NV (Italy) £18.50

An elegant and intense bouquet, dry and soft and with fresh peach and red berry flavours on the palate and a round and full-bodied structure.

Champagne

Taittinger Brut NV £37.50

From Champagne's oldest cellars, this Champagne has peach & acacia notes on the nose, a citrus-fresh yet delicately honeyed palette and a beautiful & elegant finish.

Taittinger Prestige Rose Brut NV £46.00

A blend of various Champagne wines from several harvests, with a delightful pink hue in colour and fresh red berries on the nose. It is well balanced with an elegant mousse & red fruits on the palette.

Mineral Water (Tarka) 75cl £2.50

Tarka mineral water in still and sparkling.

Corkage (inc. VAT)

We offer the opportunity for you to supply your own wines up until the service of coffee, for which we charge a corkage rate on a per person basis depending on numbers:

- 40+ Guests @£10.90 per person
- 60+ Guests @£9.80 per person
- 80+ Guests @£9.20 per person
- 100+ Guests @£8.50 per person
- 120+ Guests @£7.90 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £9.20 per bottle (75cl) consumed.

Please note only Still & Sparkling Wines may be supplied by yourselves for consumption at Wick Farm