

# 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

**Alta Baliza Sauvignon Blanc 2018/2019 (Central Valley Chile) £15.50**

Refreshing, young wine showing a green yellow colour. The aromas are fresh with hints of grass and citrus fruit. On the palate, balanced acidity, light body & lingering finish.

**Billycan Chardonnay 2017/2018 (South East Australia) £16.00**

Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples. Crisp lemon & lime on the palate, light & fresh.

**Picpoul De Pinet, M 2018/ 2019 (Languedoc, France) £17.50**

This crisp and youthful white wine really delivers. Full of fresh fruit flavours, accented with a bright aroma of white flowers and zesty citrus.

**Intorno Catarratto Pinot Grigio 2017/2018 (Sicily, Italy) £16.00**

A dry, soft & well-balanced wine, with delicate pear & almond flavours. An ever-popular glass of white.

**Taworri Sauvignon Blanc 2017/2018 (New Zealand) £19.00**

Typical New Zealand Sauvignon Blanc with all the classic notes this style of wine is famed for. Crisp, zesty character, gooseberry fruit, grassy notes & utterly delicious

**Lion Ridge Viognier 2018/2019 (Swartland, South Africa) £18.00**

This unwooded style of Viognier offers a dry but fruity style. The floral bouquet greets the nose and follows through with lovely tropical flavours on a lingering palate.

## Rosé

**Les Vignerons Grenache Merlot Rose 2017/2018 (Languedoc, France) £15.50**

Light pink colour with raspberry reflections. Intense with notes of red fruits and exotic fruits. Lively and tasty on the palate, round & fruity. Wild strawberry aromas.

**Terrazzo Zinfandel Rose 2017/2018 (California, USA) £16.50**

The perfect sipping rose for both hot summer days and cooler winter nights. Raspberry, strawberry & sweet melon fruit make this wine juicy and hugely enjoyable.

## Red Wine

**Nueve Vidas Merlot 2017/2018 (Spain)** **£15.50**  
Fruity, smooth and easy drinking. Cherry red with violet hues. Soft silky tannins and a burst of jammy black fruit.

**Tor del Colle Montepulciano d'Abruzzo Riserva 2014/2015 (Italy)** **£17.00**  
Intense and concentrated on the nose with cherry red flavours and notes of blackberries and liquorice. Dry and herbaceous on the palate, rounded and mouth-filling.

**Billycan Shiraz 2018/2019 (South East Australia)** **£16.00**  
Juicy & fruity Aussie red with balanced alcohol to give a deliciously easy drinking Shiraz. Black fruit & red fruits with subtle hints of spice on the finish.

**Cormoran Rioja 2016/2017 (Rioja, Spain)** **£17.50**  
A deep bright red cherry colour with persistent aromas of red berries & hints of vanilla. Well balanced, lingering and harmonious.

**Taringi Pinot Noir 2013/2014 (New Zealand)** **£19.50**  
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.

**Avanti Malbec 2017/2018 (Argentina)** **£17.00**  
Fully ripe, intense and glossy. This wine is bright and silky with vibrant hedgerow fruits and layers of subtle berry and spice flavours.

## Sparkling Wine

**El Miracle, Cava (Spain)** **£18.00**  
Fresh and Harmonious displaying plenty of apple & toast flavours. Yet intensely dry & mouth-watering.

**House Prosecco (Italy)** **£20.00**  
Delicate & aromatic with a light body & fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish.

**House Rose Prosecco (Italy)** **£19.00**  
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

**£38.00**

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

**£46.50**

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 @£11.00 per person
- 60+ Guests @£9.90 per person
- 80+ Guests @£9.30 per person
- 100+ Guests @£8.60 per person
- 120+ Guests @£8.00 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £9.40 per bottle (75cl) consumed.

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