

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) £15.95

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) £16.50

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) £17.95

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) £16.50

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

Taworri Sauvignon Blanc 2017/2018 (New Zealand) £19.50

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) £18.50

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

Le Prickly French Rose 2018 (France) £15.95

Flavours of fresh red fruits followed by floral notes, such as violet and rose. A fresh and punchy rose with ripe red fruits.

Terrazzo Zinfandel Rose 2017/2018 (California, USA) £16.90

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)	£15.95
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)	£17.40
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)	£16.50
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)	£17.90
A deep bright red cherry colour with persistent aromas of red berries & hints of vanilla. Well balanced, lingering and harmonious.	
The Duchess Pinot Noir 2014 (New Zealand)	£19.95
Crafted by the excellent family-owned Babich Winery, one of New Zealand's most successful wine estates. This wine is elegant and complex, aromatic aromas of fresh red berries, plums and spice.	
Avanti Malbec 2017/2018 (Argentina)	£17.75
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)	£18.50
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)	£19.50
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

£39.00

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

£47.50

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 @£11.50 per person
- 60+ Guests @£10.40 per person
- 80+ Guests @£9.80 per person
- 100+ Guests @£9.10 per person
- 120+ Guests @£8.50 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £9.90 per bottle (75cl) consumed.

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