

# Wine List at Wick Farm Bath

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

### **Santa Rita 8km Sauvignon Blanc (Central Valley, Chile) £17.95**

A great value Sauvignon Blanc from Chile. Cold Fermented in stainless steel and then bottled early to capture those classic grassy and gooseberry aromas and flavours.

### **Borsari Trebbiano – Pinot Grigio IGT Puglia (Italy) £18.20**

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, Belle Perle (France) £19.50**

Pale lemon with citrus aromas. Dry, fresh, and zesty on the palate, with balanced acidity. Mineral and saline notes on the finish.

### **Berri Estates Unoaked Chardonnay (South-Eastern Australia) £18.95**

The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact, the aim is to retain the fresh varietal fruit, crisp, ripe acidity, and weight to produce a classic Chardonnay.

### **Don Jacobo Rioja Tempranillo Blanco, Viticulture Ecologica Organic, Bodegas Corral (Spain) £19.95**

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

### **Eleve Marsanne-Viognier, Pays d'Oc (France) £19.95**

Two Rhone varieties completely at home in the warm d'Oc region of southern France; unoaked, the wine shows a fresh, floral character notes of peach, the finish is soft & slightly spicy.

## Rosé

### **House Rose £17.95**

A fresh and punchy rose with ripe red fruits.

### **Whispering Hills White Zinfandel (California, USA) £18.50**

A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.

## Red Wine

### **Tierra Merlot (Central Valley, Chile) £17.95**

The Mediterranean climate with its warm summers and low rainfall is ideal for producing premium quality grapes. This wine, from selected vineyards across the valley, aptly demonstrates this fact with its deep colour, rich, spicy fruit and smooth tannins. The ten-month maturation in American oak barrels adds a hint of subtle oak to the finish.

### **Luna del Sur Malbec, San Juan (Argentina) £19.95**

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.

### **Montepulciano d'Abruzzo, Parini (Italy) £18.50**

Ruby-red, the nose shows plum and cherry with notes of violet, dry, soft but well-structured with a pleasant long-lasting finish of dried fruits and toasting hazelnut.

### **Berri Estates Shiraz (South-Eastern Australia) £18.95**

This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia. The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannings, mingled with a light touch of oak on the finish.

### **Don Jacobo Rioja Crianza, Bodegas Corral (Spain) £19.50**

A traditional Rioja very much in Bodegas Corral's style, matured for a minimum of 12 months in American oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha & Mazuelo varieties. Abundant raspberry aromas mingle with sumptuous cherry; layered with creamy barrique character.

### **Atamisque Serbal Pinot Noir, Tupungato, Mendoza (Argentina) £22.50**

Bright garnet colour with lifted aromas of wild strawberries and raspberries on the nose. The wine is delightfully fresh and full flavoured in mouth, light but very juicy and fruity, with lots of summer fruit flavours. An elegant red that's more akin to very good Burgundy than 'New World' Pinot Noir.

## Sparkling Wine

### **House Cava (Spain) £24.00**

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

### **House Prosecco (Italy) £23.00**

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) £24.00**

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**

**£45.00**

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**

**£50.00**

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**

**£2.75**

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 @£12.50 per person
- 60+ Guests @£12.00 per person
- 80+ Guests @£11.00 per person
- 100+ Guests @£10.50 per person
- 120+ Guests @£9.50 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £11.00 per bottle (75cl) consumed.

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