

Wine List at Wick Farm Bath 2024

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

San Elian Sauvignon Blanc (Chile) £18.50

On the nose, tropical fruit aromas whilst on the palate, citrus fruits, a light-body and balanced acidity. (vegan)

Intorno Catarratto Pinot Grigio (Italy) £19.60

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

Billycan Chardonnay (Australia) £19.95

Australia has moved away from heavy, oaky, simple white wines and this Chardonnay shows their new improved style. Light and fresh with crisp green apple character.

Acquae Picpoul de Pinet (France) £23.50

A dry white wine with a pale gold colour. A fine, fresh nose with fruity and floral aromas.
A refreshing palate with hints of citrus. (vegan)

Gravel & Loam Sauvignon Blanc (New Zealand) £26.50

Intense gooseberry aromas alongside fresh herbaceous and grassy notes.
Vibrant passion fruit, citrus and peach characters with top notes of melon and kiwi balanced with softer apple and white pear flavours. Well structured zesty acidity with fantastic length and elegance. (vegan)

Rosé

Tanti Petali Pinot Grigio Rosato (Italy) £18.50

Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. (vegan)

Terrazzo Zinfandel Rose (USA) £19.60

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

San Elian Merlot (Chile)

£18.50

On the nose, aromas of black cherries, whilst on the palate, juicy red and black fruits combine with a medium body and soft tannins. (vegan)

Stringy Bark Creek Shiraz (Australia)

£20.10

Cool intensity is the style here, shoving dark, fresh flavours. (vegetarian)

Cormoran Tempranillo (Spain)

£20.25

Bright cherry red with masses of red berry fruit flavours leading into richer, warmer fruits with a hint of vanilla. Well – balanced, lingering and harmonious. (vegan)

Gran Rosso Primitivo - Negroamaro (Italy)

£20.90

Intense, full, and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes. (vegan)

The Butcher of Buenos Aires Malbec (Argentina)

£22.75

Attractive notes of sweet black cherry and silky smooth mouthfeel. Not a heavy Malbec but one designed to be versatile with food yet easy enough to drink on its own.

Sparkling Wine

House Cava (Spain)

£22.00

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

House Prosecco (Italy)

£25.00

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

House Rose Prosecco (Italy)

£25.00

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.

Woodchester Valley Vineyard Cotswold Classic (English)

£34.00

A blend of 75% Seyval Blanc and 25% Pinot Blanc with fresh citrus notes, aromas of red apples and subtle stone fruits, this wine has a great mid-palate structure and a balance that is nicely rounded with good effervescence. The lees ageing brings some aromas of pastry and brioche reminiscent of a delicious apple pie.

Champagne

Taittinger Brut Reserve (France)

£49.50

Champagne of particular finesse combining elegance with creamy richness. Light, fresh, plenty of lemony fruit character and a little biscuit note of maturity and complexity. (vegan)

Taittinger Rose Brut (France)

£55.00

A veritable star in the shining pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture. (vegan)

Mineral Water (Tarka) 75cl

£2.95

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 @£14.00 per person
- 60+ Guests @£13.00 per person
- 80+ Guests @£12.00 per person
- 100+ Guests @£11.00 per person
- 120+ Guests @£10.00 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £12.00 per bottle (75cl) consumed.

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