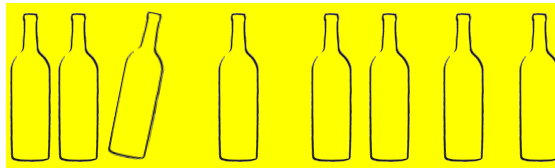




NATURAL WINE DELIVERY

Natural and organic wines delivered to your door in
Hastings, St Leonards, Bexhill and beyond.



For orders or queries use our Whatsapp Orderline and
text **07807986964**. Or email hello@farmyardwine.com.

We'll get right back to you, can send payment links
and arrange contactless delivery.

HERE'S HOW IT WORKS

Step 1 - choose your wines

Browse through our selection of more than 40 natural wines in this brochure. Each one is made using organic practices as a minimum standard. They are specially priced to be competitive for this quality of wine to take away. Choose one of our selection cases, make up your own case of six, or go by the bottle - minimum 3 bottles.

Step 2 - send us your order

Simply message us on our Whatsapp Order Line **07807986964** or email hello@farmyardwine.com. Let us know what you'd like and your address. We'll get right back to you, can send payment links and arrange contactless delivery.

Step 3 - we'll deliver to your door

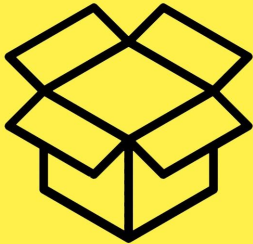
Once you've paid we can dispatch the wine right away. For most orders, so long as the wine is in stock, we can send it within 30 minutes to an hour - so you can enjoy it right away. Otherwise, we can order wines in, just give us a few days. Delivery is just £5 flat for Hastings, St Leonards and Bexhill.

Step 4 - enjoy your wine

Cheers!

SUGGESTED CASES

Pick one of our suggested selections or keep scrolling for our full list to put together your own selection!



Case #1

The Essentials Case

£74

A selection of our most popular and best value wines, all made using organic methods and minimal intervention.

2x Ciello Bianco (white)

Catarratto, 2018, Sicily, Italy, 12.5%

A Sicilian favourite that's cloudy, funky and just a little bit wild

1x Frentano Trebbiano (white)

Trebbiano, 2018, Abruzzo, Italy, 12%

Dry, crisp and citrus fresh with orchard fruit with Abruzzo

2x Gran Cerdo Tempranillo (red)

A robust, smooth and earthy tempranillo with a message

1x Medusa Bobal (red)

Medium-bodied with rich, dark fruits and good tannins



Case #2

Taste The rainbow case

£95

A showcase of natural wine's many colours and styles - with lots of positive messages to boot.

1x Ciello Bianco (white)

Catarratto, 2018, Sicily, Italy, 12.5%

A Sicilian favourite that's cloudy, funky and just a little bit wild

1x Good Hope Chenin Blanc (white)

Chenin, 2017, Stellenbosch, South Africa, 12%

Balanced and dry with hints of cream and luscious green apple

1x Stay Brave (orange)

Chenin, 2019, Swartland, South Africa 12%

A deep, playful, expressive skin-contact Chenin

1x Château Plaisance Rosé (pink)

Négrette/Syrah/Gamay, 2018, Gascony, France, 12.5%

A dry, lively and endlessly drinkable biodynamic rosé

1x Gran Cerdo Tempranillo (red)

Tempranillo, 2018, Rioja, Spain, 13.5%

A robust, smooth and earthy tempranillo with a message

1x Primeros Pasos (red)

Monastrell, 2018, Alicante, Spain, 13.5%

Bold and meaty with black fruit flavours from the Spanish sun

INCLUDES
£10 DONATION

NHS

HASTINGS SUPPORTS
OUR NHS



Case #3

The sunshine case

£100

A selection that's perfect for drinking in the sun, or at least making you think it's sunny.

1x Ciello Bianco (white)

Catarratto, 2018, Sicily, Italy, 12.5%

A Sicilian favourite that's cloudy, funky and just a little bit wild

1x Pink Moustache Rosé (pink)

Syrah/Cinsault/Mourvedre, 2019, Swartland, South Africa, 12%

Funky and bright with bags of sweet-sour character

1x Château Plaisance Rosé (pink)

Négrette/Syrah/Gamay, 2018, Gascony, France, 12.5%

A dry, lively and endlessly drinkable biodynamic rosé

1x Kovidinka Serbian (orange)

Kovidinka, 2018, Szeremseg, Serbia, 10.5%

Crisp, light and fresh orange wine with a citrus kick

1x Marcel Lapierre Beaujolais* (red)

Gamay, 2018, Beaujolais, France, 12%

Young, fresh and joyous red fruits - perfect served chilled

1x Bernardi Prosecco (fizz)

Glera, NV, Prosecco, Veneto, Italy, 11%

Fun and gently fizzy without the fuzzy head in the morning



Case #4

The super naturals case

£116

Six of our favourite natural wines, all made using organic and biodynamic practices no or incredibly little added sulphur. A legendary selection.

1x Pebble Dew Sauvignon Blanc (white)

Sauvignon Blanc, 2018, Marlborough, New Zealand, 13.5%

Full bodied and floral with plenty of sass

1x Pink Moustache Rosé (pink)

Syrah/Cinsault/Mourvedre, 2019, Swartland, South Africa, 12%

Funky and bright with bags of sweet-sour character

1x Stay Brave (orange)

Chenin, 2019, Swartland, South Africa 12%

A deep, playful, expressive skin-contact Chenin

1x Judith Beck Ink (red)

Zweigelt/St Laurent, 2016, Burgenland, Austria, 12.5%

Ripe fruit, spice and berries fizz and explode Pinot Noir-style

1x Diptyque Bourgueil (red)

Cabernet Franc, 2017, Loire, France, 13%

A deep and elegant beauty that's fresh but farmy, gamey and earthy

1x Tour de Gendres Pet Nat (fizz)

Sauvignon Blanc/Chenin, 2019, Bergerac, France, 11%

Wild and alluring, biscuity, fresh with rhubarb and gooseberry



Case #5

The celebrations case

£155

Six sensational and celebratory fizzes from across the sparkling spectrum.

1x Bernardi Prosecco

Glera, NV, Prosecco, Veneto, Italy, 11%

Fun and gently fizzy without the fuzzy head in the morning

1x Tour de Gendres Pet Nat

Sauvignon Blanc/Chenin, 2019, Bergerac, France, 11%

Wild and alluring, biscuity, fresh with rhubarb and gooseberry

1x Funambul Cava Brut Nature

Xarel-lo, Macabeo, Parelada, NV, Cava, Spain, 11.5%

An all natural Cava, toasty and biscuity with a big backbone

1x Il Mio Lambrusco

Lambrusco, 2018, Emilia Romagna, Italy, 11.5%

Purple rain! A lively red fizz from Italy's foodiest region

1x Champagne de Castelnau Brut

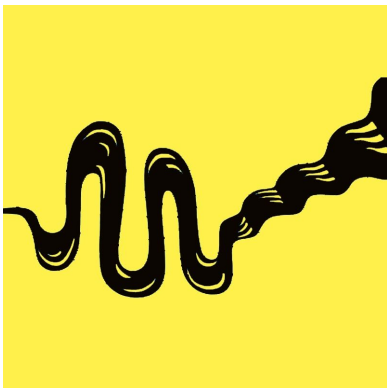
Pinot Noir/Chardonnay/Pinot Meunier, NV, Champagne, France, 12%

A rich, silky and nutty take on the classic French fizz

1x Gusbourne English Sparkling Brut Reserve Rosé

Pinot Noir/Pinot Meunier/Chardonnay, NV, Kent, England, 12%

Cherries and honeysuckle, an elegant beauty from down the road



Case #6

The Loire De Da Case

£118

Six superb wines showing off our absolute favourite wine region - Loire Valley.

1x Guy Allion Touraine Sauvignon

Sauvignon Blanc, 2017, Loire, France, 12%

Clean and crisp with green apples and citrus notes aplenty

1x Les 2 Terres Muscadet

Melon de Bourgogne, 2017, Loire, France, 12%

A sexy saline and mineral Muscadet, a perfect seafood pairing

1x Champalou Vouvray

Chenin, 2018, Loire, France, 12.5%

Vouvray with extra va va voom, late summer fruits in their prime

1x Grolleau Topette à Lundi

Grolleau, 2018, Anjou, Loire, France, 11.5%

Light and earthy with a touch of funky; juicy with gorgeous acidity

1x Diptyque Bourgueil

Cabernet Franc, 2017, Loire, France, 13%

A deep and elegant beauty with fresh but farmy flavours

1x La Volcanique Gamay

Gamay, 2018, Cotes Forez, Loire, France, 14%

Fresh, high fruits and low tannin with a sprinkle of that Loire magic

WHITE WINES

17 white wines to choose from...

W1: Cielo Bianco £12

Cantina Rallo, Catarratto, 2018, Sicily, Italy, 12.5%

Cloudy, funky and just a little bit wild. Unfiltered grapes that are dry and loud with bags of character.

W2: Frentano Trebbiano £13.5

Cantina Frentano, Trebbiano, 2018, Abruzzo, Italy, 12%

Crisp, citrus fresh with orchard fruit, these grapes know how to have a good time! Grown in one of Abruzzo's original cooperatives dating back to the 60s and made with fun in mind like only the Italians know how.

W3: Good Hope Chenin £15.5

Winery of Good Hope, Chenin, 2017, Stellenbosch, South Africa, 12%

A perfectly balanced dry Chenin Blanc with subtle hints of cream and luscious green apple. Best still, it's made in support of the local community near its home in South Africa, empowering women and children. Good grapes; good karma.

W4: Pebble Dew New Zealand Sauvignon (biodynamic methods) £17.5

Pebble Dew, Sauvignon Blanc, 2018, Marlborough, New Zealand, 13.5%

Pear, peach and a spritz of citrus and grapefruit come together in this fresh take on a classic New Zealand Sauvignon. Full bodied and floral with just the right amount of sass.

W5: Bergerac Blanc £18.5

Château Barouillet, Sauvignon Blanc, Sauvignon Gris, Semillon, Chenin, 2018, Pomport, Bergerac, France, 12.5%

If you're not a Sauvignon fan (we can talk more about this later!) then don't be put off; this blend of grapes creates a complex and interesting wine that is much more than just a Sauvignon-dominant blend. Fresh, full and aromatic.

W6: Muscadet (volcanic) £20

Stéphane and Vincent Perraud, Domain of Cognettes, Melon de Bourgogne, 2017, Muscadet, Nantes, France, 12%

A saline and mineral Muscadet grown on organic soils in Loire - crisp, complex and delicious. A perfect seafood pairing (add oysters if you can), but charcuterie and cheese also win. Failing that - just go for sunshine. Shucks away!

W7: Screaming Betty Vermentino £22

Delinquent Wine Co, Vermentino, 2018, Riverland, Australia, 10.5%

This wine had us at hello. Naughty and natural; Sardinian Vermentino grapes Down Under. Wine run amok, as nature intended.

W8: Champalou Vouvray £24

Coto de Gomariz, Treixadura, 2018, Ribeiro, Spain, 13.5%

Rich fruit flavours and a creamy full finish, this Spanish icon is as perfect as its name; gorgeous but to be taken seriously. Not just a pretty face.

W9: Arndorfer Grüner Veltliner £24

Martin and Anna Arndorfer, Grüner Veltliner 2018, Kamptal, Austria, 12%

Vibrant, spicy, aromatic and herbal, this slightly cloudy unfiltered white is intriguing, complex, delicious and gluggable in equal measure. An Austrian hillside in a glass.

W10: Dajoar Riesling £25

Andreas Bender, Riesling, 2018, Mosel, Germany, 11%

Slip into the days of Mosel gone by as you drink this classic, elegant, honey-scented wine laced with ripe apricot flavours. Off dry and on point.

W11: Chablis £25

Gérard Tremblay, Chardonnay, 2018, Burgundy, France, 12.5%

Full of fresh citrus notes and hints of grapefruit peel, this unoaked Chardonnay is everything you want from a this classic region, and more. Rich and light with a generous scoop of cream.

W12: Tillingham White (East Sussex) £26

Tillingham, Müller Thurgau, Ortega, Bacchus, Chardonnay, Schönburger, 2018, Peasmarsh, East Sussex, 10.5%

Crisp, dry and aromatic with smoky stone fruit flavours and apple aromas, this is a rich and mineral local white that shows off the full effect of our Chablis-esque chalky soil.

W13: Guinevere English Chardonnay (Kent) £26

Gusbourne, Chardonnay, 2014, Ashford, Kent, 12%

Searingly fresh and citrusy, yet smooth and balanced - an unoaked Chardonnay that you wouldn't guess had come from as close-by as it has.

W14: Horsmonden Dry (East Sussex) £28

Will Davenport, Bacchus, Ortega, Faber, Siegerrebe, Huxelrebe, 2018, Rotherfield, East Sussex, 11.5%

Dried citrus, honey, elderflower and toasted hazelnuts mingle in this elegant and charming, super-clean Sussex white that keeps giving. A real treat to have down the road.

W15: Tillingham Qvevri White (East Sussex) £31

Tillingham, Pinot Blanc / Chardonnay, 2018, East Sussex, England, 12%

A blend of three whites made in Georgian-style qvevri. Half Pinot Blanc, aged for four months, the other half two separate qvevri of Chardonnay; one with skin contact, the other without. A rich and robust wine with creaminess, umami and toasted nuts.

W16: Les Terrasses Jura Savagnin (no added sulphur dioxide) £35

Domaine de la Renardière, Savagin, 2016, Arbois-Pupillin, Jura, France, 13%

Bright, vibrant citrus notes and addictive high acidity rule supreme in this white Jura which boasts minerality and earthiness as a backbone to its fresh-faced beauty.

W17: Tripoz Bourgogne Blanc (biodynamic) £37

Céline et Laurent Tripoz, Chardonnay, 2018, Macon-Loché, Burgundy, 13%

Classic yet contemporary, this superb Bourgogne Blanc is made with minimal intervention but maximum care. Searingly fresh, super creamy, clean and classy with plenty of punch. A Chardonnay lover's biodynamic booty call.

ORANGE / SKIN-CONTACT WINES

5 orange wines to choose from...

O1: Stay Brave (biodynamic methods) (very low sulphites) £21

Testalonga Baby Bandito, Chenin, 2019, Swartland, South Africa 12%

Another punchy number from Craig Hawkins' Baby Bandito range; funky, yet light and playful. Punching above its weight, this is great value, expressive, experimental Chenin — Stay Brave!

O2: Serbian Kovidinka (no added sulphur dioxide) £22

Maurer Oszkar, Kovidinka, 2018, Szeremseg, Serbia, 10.5%

Drank much Serbian wine recently? Now's your chance: just south of the border with Hungary, Maurer farms his 6 acres by horse plough, working the 100-year-old vines to produce this crisp, light and fresh Kovidinka. Enjoy!

O3: Benimaquia Tinajas £25

Bodegas Bernabe, Moscatel, 2016, Spain, 12.5%

More Moscatel, Amor Moscatel! Here its trademark floral, honeysuckle flavours of are out in force in this absolutely delicious wine, balanced by a searingly fresh acidity, a touch of spice and some pleasing salinity from Alicante shores.

O4: Slobodne Jantara £27

Slobodne, Sauvignon Blanc, Vipava, Slovenia, 2017, 12%

The word slobodne means 'free', referencing the relatively recent freedom of Slovenia. Flavours of tangerine, elderflower, quince and tea are just as intoxicating. A beauty of a wine, quite like which we've never tried before.

O5: Tillingham Endgrain (East Sussex) (skin contact, orange) £31

Tillingham, Ortega / Chardonnay / Schönburger / Bacchus, 2018, East Sussex, England, 10.5%

English wine with the tempo turned up. A canny blend aged partly in steel and partly oak, with skin contact, whole bunch pressing and no filtration. Stone fruits, spice, umami and joy.

PINK / ROSÉ WINES

6 rosé wines to choose from..

P1: Château Plaisance Rosé (biodynamic methods) £16

Chateau Plaisance, Négrette, Syrah, Gamay, 2018, Gascony, France, 12.5%

Dry and lively, this all-too drinkable rosé is best paired with giggles and good times. Coming from a family-run biodynamic vineyard, its story is just as pure: it's unfiltered, whole-bunch pressed and made without use of any fertilizers or weedkillers.

P2: Pink Moustache (very low sulphites) £18

Jurgen Gouws, Intellego, Syrah, Cinsaut, Mourvedre, 2019, Swartland, South Africa, 12%

Dry, light with bags of fruity character. This is laid back wine, with a South African sense of humour and fun. A standout on its own with enough structure to pair with seafood and oysters. A seaside gem!

P3: L'apostrophe Rosé de Provence £22

Les Terre Promises, Grenache / Carignan / Cinsault, 2017, Provence, France, 13.5%

An elegant Provencal blend made from 25-year-old vines. Expect flavours of ripe peach, apricot, and red raspberry along with orange blossom, spice and a little effervescence on the finish. A glorious natural summer sip.

P4: Revolution! Pink Solera (no added sulphur dioxide) (amphora) £27

Johannes Zillinger, Rösler, Syrah, St.Laurent, NV, Weinviertel, Austria, 11.5%

With only 800 bottles made, this is one to get your hands on while you can. A multilayered wine bringing together grapes from different vintages, some aged in amphora, this is an anarchic wine fighting against all of the rules. Fruit-forward, elegant with gentle acidity.

P5: Tillingham Rosé (East Sussex) £30

Tillingham, Rondo / Orion / Madeleine Angevine, 2018, Peasmarsh, East Sussex, 10.5%

Butterscotch, honeycomb and baked strawberries are the playful flavours in this grown-up pink juice made down the road. Fruity and flirty but with an alluring edge of bitterness.

P6: Joiseph Rosatant (very low sulphites) £35

Luka Zeichmann, Joiseph, Blaufränkisch, 2018, Jois, Burgenland, Austria, 12%

If you've been looking for that serious rosé, one to transform you from a fairweather pink grape sipper to a fully committed adorer of rose-coloured wine, then this is The One. Dry, crisp with good acidity rounded off by soft tannins. Dedicated to the beloved aunt of the winemaker — a strong, modest and generous woman. It's a once in a lifetime wine.

RED WINES

17 red wines to choose from...

R1: Medusa Bobal £12.5

Pago de Tharsys, Bobal, 2018, Levante, Spain, 12.5%

Rich, dark fruits and good tannins without the extra weight. A perfect easygoing tippie, for those that like a bit of bite. Simple Spanish sunshine grapes.

R2: Gran Cerdo "Pig Wine" £13.5

Gonzalo Grijalba, Tempranillo, 2018, Rioja, Spain, 13.5%

Feed your inner (or not so inner) anarchist with these smooth and earthy grapes dedicated to the Greedy Pig Bankers that refused their support during the last recession. This wine has been firing our souls since 2009; more than a decade later we need these troublemaking grapes more than ever. Oink, Oink!

R3: Primeros Pasos £15

Elisio, Monastrell, 2018, Alicante, Spain, 13.5%

Rich, medium bodied, but full-flavoured and meaty with black fruit flavours and a hit of tannin, this is a robust wine that's at its best matched with red meats and rich dishes. If you like Cabernet Sauvignon, give this a go.

R4: Les Trois Fontaines £17

Plaimont, Merlot / Cabernet Sauvignon / Tannat, 2017, Côtes de Gascogne, France, 12%

Smooth and rich with deep red fruit flavours, this is a Merlot blend that's full of the grape's characteristic easy-drinking fruitiness but with added spice, liveliness and energy. Gorgeous grapes.

R5: Ink (biodynamic methods) £19

Judith Beck, Zweigelt / St Laurent, 2016, Burgenland, Austria, 12.5%

Ink by colour, ink by name - ripe fruit, spice and summer berries fizz and explode in this medium-bodied but full-flavoured wine from the legend that is Judith Beck. An excellent chance for Pinot Noir drinkers to shake things up a little.

R6: Grolleau Topette à Lundi (no added sulphur dioxide) £20

Domaine de Bablüt, Grolleau, 2018, Anjou, Loire, France, 11.5%

Light and earthy with a touch of funky, a juicy Loire red that works as well chilled on a hot day as it does in the rain. Smooth with the gorgeous acidity and great balance.

R7: Diptyque Bourgueil (biodynamic methods) £20

Domaine de la Chevalerie, Cabernet Franc, 2017, Loire, France, 13%

A deep and elegant beauty that shows off well the fresh but farmy flavours of Cabernet Franc and the Loire that we so adore. Think cherries, redcurrants and gamey earthiness. A delight.

R8: Marcel Lapierre Beaujolais (biodynamic methods) £21

Domaine Marcel Lapierre, Gamay, 2018, Beaujolais, France, 12%

A young and fresh Beaujolais that's perfect served chilled on a warm day from the trailblazing natural wine legend Marcel Lapierre. Red fruits tingle on the palate making it a seriously fun wine in the sun or not - juicy and joyous.

R9: La Volcanique Gamay (volcanic) £22

Domaine Verdier-Logel, Gamay, 2018, Cotes Forez, Loire, France, 14%

Fresh, high fruits and low tannin make this Loire Gamay a firm favourite. Just a stone's throw from Beaujolais and sharing many of the gamay-famed region's characteristics, but with a sprinkle of that Loire magic that moves our souls.

R10: Kadarka (no added sulphites) £23

Maurer Oskzar, Kadarka, 2015, Szeremseg, Serbia 11%

Sup into charred strawberries, pink peppercorns and grape stems, rounded off with a touch of vanilla on the finish. There's a lot going on in this super-light Serbian stunner, think glorious Gamay or even Jura without the price tag —with more than a twist of Eastern European edge.

R11: L'Ane Mort Bordeaux Supérieur £24

Château des Annereaux, Merlot / Petit Verdot, 2004, Bordeaux, France 12.5%

This classic savoury Bordeaux blend offers depth, layers and all the supple textures that fans of this region crave, but with a cleansing freshness - a truly bangin' Bordeaux.

R12: Flow Tinto (biodynamic methods) £26

Sota Els Angels, Cariñena / Merlot / Pícapoll, 2018, Girona, Spain, 13.5%

This interesting blend of red and white grapes made in northeastern Spain is fresh, fruity and feisty. Think strawberries, vanilla and an edge of sea breeze. Lighter in body than the last vintage, but with a bit more funk. Even better!

R13: Hellen (biodynamic methods) (very low sulphites) £28

Progetto Calcarius, Nero di Troia, 2018, Puglia, Italy, 12%

Created out of the shared passion of two Italian natural winemakers, this Puglian beauty made using spontaneous alcoholic fermentation without temperature control is grassy, herbaceous and a little wacky on the nose, but with excellent balance, mouthfeel and acidity to match. An excellent and endearing number.

R14: The Drunken Whale Gamay (biodynamic methods) £30

La Dernière Goutte, Gamay, 2018, Vaux-en-Beaujolais, France 13%

Zingy, zappy glorious gamay! This lively wine is made by Cyrille Vuillod, who started out working under the legendary Jean-Claude Lapalu. Serious grapes but with a cheeky softness reminiscent of the man himself.

R15: Diamond Fields English Pinot Noir (East Sussex) £31

Will Davenport, Limney Estate, Pinot Noir, 2018, Rotherfield, East Sussex, England, 12%

Not all English wine is created equally and here on our doorstep is another grower making some of the very best. Organically-farmed vines and minimum intervention in the cellar, this Pinot is all cherry and blackberries with a good body and a long finish. Sussex in a bottle.

R16: Arbois Jura Ploussard (no added sulphur dioxide) £32

Domain de la Renardière, Ploussard, 2016, Arbois-Pupillin, Jura, France, 12.5%

Ripe strawberries, wet leaves and earthy flavours abound in this classic light red Jura that's energising and exciting with plenty of acidity. Like strawberry fields in a thunderstorm, it's a walk on the wild side.

R17: Jean Javillier Volnay Burgundy £44

Domaine Jean Javillier, Pinot Noir, 2017, Burgundy, 13%

Light and bright with ripe raspberry flavours, rosemary herb notes and a touch of earthiness, this Burgundian beauty has everything you want from a Pinot Noir, plus a little extra.

SPARKLING WINES

6 sparkling wines to choose from..

S1: Prosecco Frizzante Colli Trevigiani £16

Cantina Bernardi, Glera, NV, Prosecco, Veneto, Italy, 11%

Fun and lightly fizzy without the fuzzy head in the morning. This frizzante-style Prosecco is made without the artificial sweetness or chemical tastes often found in its mass market counterparts — and tastes all the fresher for it.

S2: Tour de Gendres Pet Nat (no added sulphur dioxide) £25

Tour de Gendres, Sauvignon Blanc, Chenin Blanc, 2019, Bergerac, France, 11%

This wild and alluring all-natural fizz is a Farmyard Favourite. Biscuity and fresh with rhubarb, gooseberry and citrus flavours aplenty, she's a perfect aperitif and the one that will say: "go, on it must be time for a bit of fizz now...". A lockdown love affair.

S3: Funambul Cava Brut Nature £26

Maria Barrena, Entre Vinyes, Xarel-lo, Macabeo, Parellada, NV, Cava, Spain, 11.5%

An entirely naturally-made Cava, toasty and biscuity with a big backbone and plenty of freshness. Championing biodiversity, look out for the birds that appear on their labels, which signify life in the vineyards and a balanced ecosystem. Creamy and aromatic, come sip the fruits of their labour.

S4: Il Mio Lambrusco £28

Donati Camillo, Lambrusco, 2018, Emilia Romagna, Italy, 11.5%

Purple rain! This lively red fizz from arguably Italy's foodiest region (now there's an occasion to plough through a couple of bottles of these) sparkles with red cherry, plum and berry flavours. Forget everything you think you know about the wine you've formerly known as Lambrusco.

S5: I Am The Ninja Pet Nat (no added sulphur dioxide) £33

Testalonga, Chenin B, 2018, Swartland, South Africa, 9.5%

Made from old vine Chenin, this superb and limited new Pet Nat from Testalonga is 7Up for the cool kids. Peaches, apples and zesty goodness. Best served outside in a hot tub with good music and good company, or if, you're feeling adventurous, make for the sea!

S6: Champagne Guy de Chassey £36

Guy de Chassey, Pinot Noir / Pinot Meunier / Chardonnay, NV, Champagne, France, 12%

Biscuity, bold, rich and celebratory, this classic Champagne par excellence is made at the foot of the Montagne de Reims in the village of Louvois, one of only 17 villages in Champagne to have 100% Grand Cru status. Despite its name, it's made by a woman: Marie-Odile de Chassey.

S7: Gusbourne English Sparkling Brut Reserve Rosé £38

Pinot Noir / Pinot Meunier / Chardonnay, NV, Ashford, Kent, England, 12%

An elegant beauty from Gusbourne just down the road, challenging those from across the Channel. This delicately pink sparkling is summer in a glass, with strawberries, fresh cherries, honeysuckle and redcurrants along with a touch of cream. Beautiful.

FORTIFIED: SHERRY & PORT

Our favourite aperitifs and digestifs

F1: Sanchez Manzanilla £24

M. Sanchez Ayala, Fino, Jerez, Spain, 15%

Made in one of the sherry region's oldest bodegas (dating back to 1789) this seductively salty sherry is soft and fruity but with incredible depth - think salty almonds meets freshly baked bread.

F2: Niepoort Ruby Dum Port £30

Niepoort, NV, Porto, Portugal, 19.5%

Rich and rounded with big black fruit flavours, plus a touch of minerality for good measure. Ideal with cheese.

F3: Niepoort Dry White Port £30

Niepoort, NV, Porto, Portugal, 20%

Elegant and refreshing with notes of almonds and light herbal flavours, this is a refreshing and complex spritz-like sip.

酒

SAKE, UME SHU, SHUZO YUZU

These exciting umami-rich drinks are not only delicious, but - just like all our wines - are artisanally made by boutique breweries, distilleries and craftspeople, with minimal intervention and no chemicals or additives.

Known as 'Junmaishu' - or Pure Sake - they are quite literally composed of just rice and water.

J1: Hanatomoe Muroka Genshu Sake £24

Wild and floral flavours mingle with delicate grassy and citrus aromas in this super pure, semi-dry sake that's complex and rich in umami flavours. (720ml)

J2: Tsuruume Suppai Ume Shu £32

A perfectly balanced all-natural version of Japan's beloved ume shu plum wine that is not too sweet with a delicious sourness. Deep almond aromas come from the steeped plum stones, and its sweet-sour flavour is addictive. (720ml)

J3: Heiwa Shuzo Yuzu £40

Made from 50% pure yuzu juice, along with pure sake, this refreshing citrus bomb is a seriously special sensation. (720ml)

To order, simply message us on our
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or email hello@farmyardwine.com.

Let us know what you'd like and your
address. We'll get right back to you, can
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Once you've paid we can dispatch the wine right
away. For most orders, so long as the wine is in
stock, we can send it within 30 minutes to an hour -
so you can enjoy it right away. Otherwise, we can
order wines in, just give us a few days. Delivery is
just £5 for Hastings, St Leonards and Bexhill.