

*Dear Customers*

## A CHALLENGING YEAR

Autumn 2012



This has been an extremely eventful year for us, bringing both pleasure and disappointment in equal measure.

We started off this year with a good range of wines and sales have been very healthy. Our 2011 whites have been particularly good as a result of the long dry autumn. Lovely aromatic flavours, soft and well balanced acidity and a long, lingering finish would define all the wines from this iconic vintage. Many of our wines won awards in the national competition this year.

The most recent wine to appear on our shelves was the 2011 Oxford Fumé (£9.90) of which only 593 were produced after several months gentle oakaging. Made from Albalonga and Kerner, the result is a well-integrated, dry wine with aromatic, creamy oak flavours that compliment its subtle fruit. Its lively crisp acidity will mellow with time and bring with it extra complexity.

The promise of our wines was not matched by the weather! The late and cold Spring, together with continuing rainfall and lack of sunshine throughout summer and autumn have meant that we will have a very small 2012 crop. Our news and similar stories from other UK vineyards come as the National Farmers' Union (NFU) becomes the latest organisation to warn of rising food prices as a result of poor harvests across the country. Guy Gagen, NFU chief crops adviser, said the UK's harvest compounds a series of challenging weather events for farmers - including the worst drought in 50 years in the US and a heat wave in Russia.

We have just completed our first of just two harvests days with the grapes brought in at just 20% of last years' volumes

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and high acidity. This may be another "Halcyon Days" year.

The vicissitudes of this year, as documented in our Facebook blog, have nevertheless been punctuated by a series of other happy events. Here is a snapshot:

Bothy clinched 2 silvers and one bronze in **UKVA wine competition**, whilst its 2011 red (Cote Bothy) was judged as the best red wine in the Thames and Chilterns region.

Weather held out for a very popular and successful **English Wine Week** in May (picture above). Plans are afoot for a sculpture exhibition next.

Continuing quest for better quality Bothy switched to **Diam corks**. These are less likely to cause cork taint and easier to pull out from the bottle. Additionally we managed to lightweight our bottles.

William Fèvre, venerable and pioneering winemaker from Chablis, visited Bothy Vineyard, in search of St Edmund.

The **wildflower meadows** in the vineyard flowered spectacularly in early summer in response to the wet, and Richard's hard work. Glow worms and giant puff-balls also abound! Sadly, we fear that there were not too many invertebrates to take advantage of the extra nectar and pollen.

Our wines were toasted at a English Wine dinner of the Oxford Wine Club; high-lighted at the 25:25 evening at the Turl Street Kitchen; a bestseller at the Cherwell Boathouse. Richard, a trained biochemist

### **FOLLOW US THROUGH THE SEASONS—**

Visit [www.facebook.com/bothyvineyard](http://www.facebook.com/bothyvineyard)

Get involved in the life of Bothy Vineyard by following our triumphs and fears, milestones and vicissitudes on Facebook - and let us know what you think . Contents include seasonal videos and photographs explaining our work, blog on developments, our experiences in the Oxfordshire wine scene and updates on UK alcohol issues. Naturally there will be frequent updates on Bothy events and stocks.

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and microbiologist, presented the **Science of Wine Making** at Science Oxford.

Bothy supported and sponsored the local village Jubilee events, whilst enjoying all the festivities! This was followed by sipping our wine whilst watching the Olympics. Just Super.

Finally, **Vineyard Dog**, aka Poppy, was **banned from the shop** after sniffing elderly customer from behind. The rule has been upheld in spite of an outcry from her supporters.

*Season Greetings from Sian  
and Richard Liwioki*



## Shop to Close for the Winter

Stocks of wine are now quite low and we have taken the decision to close our shop after Saturday 20 October. Whilst there will not be any regular opening times, we are still happy to sell wine by appointment whilst stocks last.

Here is a summary of our wine stocks:

Oxford Fume 2011 (£9.90)

The Doctor's Bacchus 2011 £8.50

Cote Bothy 2010 £7.90

We also stock wine related cards, badges, t-shirts and wine carriers.

### *BREAKING NEWS!*

*Bothy Vineyard to host major Sculpture Exhibition in the middle of May in 2013, led by Lendon Scantlebury.*

*More news to follow.*

Payments - we accept debit and credit cards as well as cheques and cash. £1 will be charged for each credit card transaction.

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