

*Dear Customers
and Friends*



A YEAR OF EXCITING PROJECTS

Autumn 2013

Determined to overcome the disappointment from a minute harvest in 2012 (remember all that rain through the summer?) the team at Bothy Vineyard embarked on a series of absorbing projects - exporting wine to Chablis as part of fundraising project for the Pontigny Abbey, hosting arguably the largest sculpture exhibition in Oxfordshire and producing Bothy's first rosé sparkling wine. More of these stories later.

2013 started off cold, cold, cold. By May, our vines were one month behind in their development. We feared the worst - our grapes would never ripen in time, we thought. Thankfully this cold Spring was followed by a hot and settled summer. We did finally bring in a decent harvest after a misty Autumn although it was probably the most complex we had undertaken. Business is set to resume in May 2014. If you are interested in following our trials and triumphs, follow our blog on www.facebook.com/bothyvineyard.

Sadly with so little wine left, our shop remained closed this year except for sales by appointment. There is good news, however - our shop will open for just *TWO* days in the run up to Christmas for those special, last minute gifts - that will show how much you care and reflect on your impeccable taste in wine!

BOTHY WINE AND OTHER GIFTS

**Friday 20 and Saturday 21 December.
11 - 6 each day - or by appointment**

- limited quantities of the lightly oaked Oxford Fumé 2011 (£9.50)
- the first release of the red Coté Bothy 2011 - the best red yet made at Bothy by a significant margin (£8.50)
- the first release of our pink sparkling Halcyon Days from the 2012 vintage (£14)
- bin ends from older vintages • wine-related cards and gifts



Sparkling Rosé

All our efforts from 2012 have been concentrated into roughly 900 bottles of a unique sparkling wine. The lovely pale-crimson base for this wine was made by Richard in Frilford Heath, and tasted very promising indeed. It was then transported to the Brewing Research Institute for the secondary fermentation in bottle. Now, after 9 months on the lees (ie dead yeasts), the bottles are being disgorged as we write, a dosage added to top the bottles up and they should be with us in time for Christmas. The 2012 Halcyon Days is dry, boasts soft cherry and rhubarb flavours, and a light brioche finish that comes from using the méthode champenoise. We expect the flavours to improve with keeping.

Sculpture in the Vineyard

We were absolutely thrilled to host 240 sculptures, made by 50 artists and curated by Lendon Scantlebury, as part of Oxfordshire Artweeks. In mid-May our vineyard had never looked tidier, nor more beautiful, as the wide-ranging art pieces drew visitors to every corner of our land.

It was probably the largest exhibition of its kind in the county this year. The place thronged with artists and over 3000 visitors - a record for Bothy.

We served the very last of our Doctor's Bacchus 2011, alongside homemade cakes and soup, and to raise £11,000 for the Oxfordshire Nature Conservation Forum through the whole event. We were sad to see the pieces go.



Right: Lendon Scantlebury in front of Linden Hamilton's horse
Below, amongst our vines and wines, sculptures produced by (from left to right): Christopher Townsend; Lilly Henry, Brenda Naylor and Frederic Chevarin.



In an extraordinary departure from our sell-local policy, Bothy transported 300 bottles of the 2011 Oxford Dry to France in April, re-labelled for the Chablis populace as the wine of “St Edme of Abingdon”. Bothy is of course Abingdon’s closest vineyard.



This Anglo-French project was conceived as part of a fundraising programme by M. William Fèvre, in advance of the 900th anniversary of historic Pontigny Abbey, the religious focus in the Chablis wine district. Born in St Helen’s Street in Abingdon, educated at Oxford, and later made Archbishop of Canterbury, St Edmund died near Pontigny Abbey. His body (which went on to have several adventures of its own) now lies in the Abbey and this son of Abingdon is still much honoured in Chablis.

The Bothy crew was treated to warm hospitality and tours of the Chablis vineyards (also under the same severe winter blanket as the UK), wineries and the Abbey. We are delighted to announce that St Edmund’s wine has been selling well, which speaks volumes for the open-mindedness of the locals, and enduring cross cultural links.

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*Season's Greetings
from Richard and
Sian Liwicki*

If you would like to receive this news letter by email we can send it to you as a link to our website. It will save paper and stamps. Just email us and let us know: office@bothyvineyard.co.uk

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