



Dear Customers
and Friends



Autumn 2014

As the first frost of the Autumn flicks the last gold and fuchsia leaves off our vines, I take pen to paper, or rather fingers to keypad, to bring you news of our year in Frilford Heath. After a full and fruitful season, our vines are now dormant again and a collective breath is drawn. However, back in the winery Richard is busy still with winemaking.

Harvest started relatively early this year at the end of September and was over before the middle of October. The September weather - settled, dry and warm - played an incisive role in assuring the quality of the 2014 vintage. This weather also made it possible for us to make a red which probably will be released in 2016. Early tastings point to a superb vintage.

The May weather, however, after a relatively mild winter, did not work in our favour. A single sharp frost, when none was predicted, meant that the volume of some of the white grapes was halved overnight. It especially hit the Ortega which forms the basis of Bothy's Renaissance.

Nevertheless, we do have quality. And we have a stock of 2013 wines still available for sale, and these are really coming

into their own after a year in bottle. We have tried for years now to hold some stock back so that the wines are given the time they deserve to open up to their full potential. You can now try these out at their best – [Renaissance](#), [Oxford Dry](#), [The Doctor's Bacchus](#) and [Oxford Pink 2013](#).

Once again, we could not have achieved so much, and had so much fun doing so, without our fantastic band of volunteers.

News Bites

As of May this year Bothy Vineyard is 100% powered by renewable energy.

The 2011 Cote Bothy (red) was only one of two reds that garnered a silver medal at the national Wine of the Year Competition.

We have removed some 2 acres of vines, so that we can concentrate on the best varieties on our land. Wildlife is in decline in Oxfordshire. So we have decided to plant wildflowers in these spaces to provide more habitats for the numerous bumble bees, butterflies, solitary bees and wasps which already inhabit our vineyard.

People have been asking us all year and we can finally announce that Bothy *will* once again be working with Lendon Scantlebury to bring you another mega-sculpture exhibition. *Sculpture in the Vineyard 2015* will run from 23 May to 7 June – and remember you heard it from us first. (Photo below: Lendon with his red Boot at the 2013 exhibition)



Spring/Summer Tours – If you belong to a club or work in a company why not get your colleagues together & book a fascinating tour of the vineyard & winery? A free wine tasting is included. We have had rave reviews from previous visitors. Book now to avoid disappointment.

Opening Times

The Bothy Shop is now closed until just before Christmas but we are happy to open by appointment. Our 2013 wines can still be bought from Added Ingredients in Abingdon, the Marcham Shop and the Appleton Shop. Farm Fresh, which delivers local food and drink in Oxford, also holds some of our wines – call Matt on 07905 123238.



Christmas Opening times: Friday 12 and Saturday 13, Friday 19 and Saturday 20 December, from 11 – 6.

Can you resist the very last cases of the delicious, award-winning red [Cote Bothy 2011](#) or our equally scrummy [Halcyon Days](#) which is a fruity, effervescent rose that will add cheer and sparkle to your festive celebrations? To entice you further, we are delighted to announce that the Bothy shop will also hold a large and exciting variety of lovingly turned wooden bowls, plates and cups – made from local wood, in aid of Wild Oxford (www.wildoxford.org.uk). All make charming and unique Christmas gifts!

Try Bothy Wines with Oriental Food

Pongteh: This simple and aromatic pork stew, hailing from the Straits Born Chinese Tradition in Singapore, is delicious accompanied by Renaissance.

Ingredients: 3 cloves garlic, 6 small shallots, 500g belly pork, 1 tsp turmeric, three rounded tablespoons coriander seeds, 1-2 tablespoon mashed yellow bean paste (you can buy this from Asian provision shops in tins or bottles, and is excellent used in stir fries too).

Preparation: Finely chop the garlic and shallots. Slice pork into bite size pieces. Gently roast the coriander seeds, then grind/pound up fine, adding the garlic and shallots too.

Method: Fry the shallot-coriander paste gently until the aroma rises and the shallots are just golden. Add the belly pork and turmeric, turning up the heat to seal the meat.

Then add yellow bean paste, stir to mix. Finally add water to just cover the pork. Turn the heat down and stew for 1 hour (covered) or until the pork is tender. If it is very watery, leave it to stew for ten minutes with the lid off. Add pepper to taste – but no salt as the yellow bean paste is salty.

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Just email us and let us know:

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We look forward to seeing you soon,
Richard and Sian Liwicki

Current Price List

Oxford Dry 2013	£8.90
The Doctor's Bacchus 2013	£8.90
Renaissance 2013	£8.90
Oxford Pink 2013	£8.90
Coté Bothy 2011 winner of Thames and Chilterns Best Red Wine/National Silver medal	£12.00
Halcyon Days 2012 sparkling pink	£15.00

