

## ENGLISH WINE WEEK

This year English Wine Week (EWW) will run between 29 May and 6 June. This is a national event where numerous vineyards and wineries open their doors to the public, organise extra events and work very closely with local restaurants and other food outlets. To find out more visit [www.englishwineweek.co.uk](http://www.englishwineweek.co.uk)

**Open Days** - Bothy Vineyard will be celebrating EWW by opening its grounds to the public on all the weekend days – ie **Saturday 28, Sunday 29 and Monday 30 May**, as well as **Saturday 4 and Sunday 5 June**. The gates open at 10 am and shut at 4.30 pm, and we will run a free 1 hour tour at **11 am** on each of these days. Tastings of our new vintage will be available free of charge all day with cheese and biscuits.

If you run a local business and would like to have a presence on the day please contact us.

On these days visitors are also welcome to picnic in the vineyard. Children and dogs (both kept under control) are welcome, all at your own risk.



### Book Signing and Wine Tasting at Mostly Books

Thursday 2 JUNE 7.30 pm. Another EWW event - Book signing with Rosalind Cooper and her new book *The Wine Year*, accompanied by Bothy Wines.

Contact Mostly Books to book tickets :

36 Stert Street, Abingdon, Oxfordshire, OX14 3JP

Tel: 01235 525 880; Mob: 0776 990 5637

email: [mark@mostly-books.co.uk](mailto:mark@mostly-books.co.uk) [www.mostly-books.co.uk](http://www.mostly-books.co.uk)

### LIST OF WINES

We still have our sparkling Halcyon Days and 2009 Oxford Pink in stock. In addition, we will be releasing the 2010 vintage: The Doctor's Bacchus, Oxford Dry, Renaissance, Oxford Pink, Oxford Fumé. Also featuring Côté Bothy 2009

For a list of all our wines and prices, visit [www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk) and look up "our wines"

We are still working on improving our red wines. The 2009 Côté Bothy, which is fruity and smooth with a hint of oak, has thrown a deposit. The needs decanting shortly before drinking. The low price reflects this flaw.

### TOURS

Bothy Vineyard runs tours for pre-booked groups of between 12 and 30 at the cost of £7.50 per head. This includes a gentle stroll around the vineyard where the viticultural experience is explained, a visit to the winery where all our wines are made and a free tutored tasting of our wines, with cheese and biscuits. The tour lasts about two hours. For more information about this very personal experience please visit our website. Book now before our diary fills up!

### Sustainability

Last year we set up a webpage explaining our sustainability drive. Whilst tackling the environment from all angles, including recycling (please remember to bring us your wine boxes, if you have them), spraying less, selling locally and using renewable energy, we have also added to this list. Last autumn we sowed some 2 acres of bumble bee friendly wildflowers – we just hope they take given the very dry spring. In the mean time, a friend Daryl Buck has set his beehives up in the western edge of the vineyard because of the wildlife friendly environment.

Bothy Vineyard has signed up to the "I love Natural Cork" campaign.

Did you know—for every bottle of wine sold, £1.81 goes to the exchequer as duty?



Bothy's winemaker, Richard Liwicki, winemaker in training, Zoe and vineyard dog

### RESPONSIBLE DRINKING

We all love great wines and beers, but Bothy Vineyard is also careful to promote responsible drinking. You will see the Wine in Moderation logo on our website and shops. We are now one of the first UK vineyards to voluntarily list drink units on their bottles. The UK Chief Medical Officers recommend that adults do not exceed 3-4 Units a day (men) and 2-3 Units a day (women) - but Richard does not always take notice of this advice!

If you would like to receive this newsletter 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](mailto:office@bothyvineyard.co.uk)



BOTHY VINEYARD

*Dear Customers and Friends*

## SHOP REOPENS ON FRIDAY 6 MAY WITH NEW STOCKS!

Following several years of low production, Bothy Vineyard will finally re-open with healthy stocks and an exciting range of both our old favourites – Oxford Dry and Renaissance – as well as two new 2010 blends: the Oxford Pink and Oxford Fumé. For the first time too a pure Bacchus will be released named “The Doctor’s Bacchus” reflecting Richard’s scientific background.

The 2010 growing year started off well with only a small loss of crop due to late frosts, but when a prolonged dull and wet September preceded harvest, we feared the worst. Harvest days were arranged and then re-arranged to make the best of the poor ripening conditions. Finally our volunteer force managed to hand select and harvest 11 tonnes of ripe healthy grapes having discarded a portion to nature!

In spite of the inauspicious vintage conditions, the 2010s are tasting superb, with none of the high acids that experts were predicting. The Oxford Dry in particular has great length, body and complexity. The Doctor’s Bacchus, which is dry, boasts lively white fruit, sherbet and citrus flavours. It has a creamy and rounded finish which is totally delectable. The

2010 Oxford Pink is a new blend of Acolon and Regent. A much lighter rosé than our 2009, this is a fruit driven wine with flavours of cherries and strawberries. Unfortunately, we had to pick very selectively from these young vines, yielding only 385 bottles. For those who prefer our 2009 rosé this is still available.

So why has the vintage turned out so well? We put this down to two things – firstly better vine nutrition. We have been working hard to get the soil management right here in the vineyard for our vines and for the wildlife. The second factor is innovation in wine making – whilst still maintaining the minimal intervention approach. Richard has continued experimenting with varying yeasts and temperature control during fermentation to bring out the flavours of our grape varieties. We have also benefited from mentoring from David Cowderoy, English wine expert, via Wineskills.

*Regards Sian and Richard*

Paying - we will be able to accept debit cards as well as cheques and cash from mid May, but regret that £1 will be charged for each transaction.

If undelivered please return to:  
Bothy Vineyard, Frilford Heath,  
Oxon OX13 6QW

**A warm welcome awaits  
you at Bothy Vineyard**  
Free tastings and sales  
10 am – 5 pm every Friday  
and Saturday, and the first  
Sunday of each month as long  
as stocks last! Also sales  
by appointment:  
01865 390067

