



*Dear Customers
and Friends*

A NEW SEASON BEGINS

Spring 2012

The Bothy Shop is poised to open again on Friday 27 April 2012, with a brand new vintage. Opening hours are from 10 – 5 every Friday and Saturday, and the first Sunday of each month whilst stocks last. For the first time in many years the Bothy is able to offer a limited supply of fully developed 2010 wines (prices held!) at the same time as its newer 2011 wines.

The 2011 vintage promises to be exceptional due to the long, dry autumn that we enjoyed in Oxfordshire last year. Lower acidity, lovely mouth feel and long, complex flavours characterise all the 2011 wines, although it may be mid Summer before some of them start showing their full potential. The Oxford Dry is crisp, complex and fuller bodied than usual. The Renaissance (in short supply) is soft and voluptuous, whilst the Bacchus is packed full of elderflower and blackcurrant leaf flavours.

Wine volumes are modest, but we consider ourselves lucky as harvests were very small throughout much of the UK. Sadly, there is will be no rosé available from 2011 as the quantities made were too small.

The Bothy sparkling wine, Halcyon Days, has enjoyed huge

popularity amongst customers who preferred a softer, fruitier fizzy style compared to champagne and other English “Champagne-look alike”. Stocks are perilously low and Bothy will not be producing another sparkling until the right climatic conditions re-occur. Due to lower acidity of Halcyon Days, we recommend that customers drink up this lovely celebratory drink this year!

The Bothy red, Côte Bothy 2010, is a marked improvement over the 2009. A deeply coloured, but lower alcohol wine (10% abv, 7.8 units) the 2010 is deliciously soft, packed full of wild strawberry, damson and spice. There is little sedimentation compared to 2009 but the wine still benefits from decanting before drinking so that its full flavour is allowed to develop. A wine for drinking now!

LIST OF NEW WINES

Oxford Dry 2011
Renaissance 2011
Doctor's Bacchus 2011
Côte Bothy 2010 (red)
Oxford Fume 2011 (to be released in July)

For prices and descriptions visit

www.bothyvineyard.co.uk and look up “our wines”

A limited supply of the 2010 wines is still available. Prices held.

PRICES SET TO RISE

After yet another duty rise this Spring, Bothy Vineyard is no longer able to hold its prices. It is with regret that, having frozen our prices for three years, we are moving the main price band of £7.90 for the majority of our wines up to £8.50. Since 2009 duty has gone up by 32p per bottle whilst VAT on our purchases as increased by 2.5% and fuel costs substantially more! However, there remains a 5% case discount, and a 15% discount for volunteers.

Did you know—for every bottle of wine sold, £1.90 goes to the exchequer as duty?

WINE SCIENCE

Visited the vineyard? Savoured the wines? Now learn about the science behind the winemaking at Science Oxford at 7.30 pm on Thursday 17 May. Richard Liwicki, Bothy winemaker and owner, will explore how the components of grape juice, wine making and bottling all affect this mind-bogglingly varied drink. Illuminated through slides and tutored tastings.

£8 per entry. Please book with Science Oxford – 01865 810000 or visit www.scienceoxfordlive.com.



FOLLOW US THROUGH THE SEASONS—Visit 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. (right: harvesting last year in brilliant sunshine)

Bothy Vineyard, Frilford Heath, Oxon OX13 6QW.

Tel: 01865 390067 Email: office@bothyvineyard.co.uk Facebook: www.facebook.com/bothyvineyard

VISIT BOTHY VINEYARD

Spring 2012

OPEN DAYS – SAT 9 AND SUN 10 JUNE

English Wine Week: In the weekend following the Jubilee celebrations, Bothy Vineyard will be once again throwing its doors open to the public. Gates open at 10 am and close at 4.30 pm, with hour-long free tours at 11 am and 3 pm. No need to book. Wine tasting with nibbles throughout the day. Picnickers welcome. Visit our website for more information.

TOURS : May — September

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 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!

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



Regards Sian and Richard

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

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