

*Dear Customers
and Friends*

THE 2013 VINTAGE

Spring 2014

Here we are at the beginning of the 2014 year for Bothy Vineyard. As we sip and evaluate the 2013 vintage, our thoughts are cast back to that extraordinarily eventful year: A biting cold and long winter saw us working on the vineyard at sub zero temperatures in March 2013. When the bitter winds finally abated, an unusually hot July and August ensued bringing with it a reassuringly successful flowering and fruit set. Then just as suddenly as it appeared, the sun disappeared for much of Autumn - and we were forced to wait it out during a muggy, cloudy, and extremely prolonged ripening season. When we finally harvested, the fruit was plentiful, the sugars low, but with careful winemaking, the flavours are ultimately proving long and satisfying. We invite you, dear customers, to decide for yourselves.

Having had next to no wine to sell last year, we spent the extra time on projects such as hosting an extravagantly varied sculpture exhibition; taking 300 bottles of our Oxford Dry 2011 (re-named Wine of St Edme) to Chablis as part of a fundraising project devised by M William Fevre; and developing our first sparkling rose, which we triumphantly launched at Christmas. The feedback has been very heartening.

The social and project calendar is quieter this year - but we do have a full cellar of wine! Our shop is opening with our pink

Halcyon Days (dry, sparkling), a mellow Cote Bothy (red 2011, and in our biased opinion, one of the best English reds) and a clutch of fresh youngsters from 2013: Oxford Dry, Renaissance and The Doctor's Bacchus (all of which will improve with a bit of bottle age). The latter will be released in early June. And, yes finally, a decent quantity of Oxford Pink 2013 which is crisp, fruity, well balanced and very refreshing - perfect summer drinking.



Opening Times for free tastings and sales

Our times are 11 - 6 on Fridays, Saturdays and every first Sunday of the month during the following months: May, June, July (only until the 12th) and September. We also open by appointment and, depending upon availability, will open at times to be determined in the run up to Christmas. We are so grateful for your patience and loyalty.

The shop will be **closed** from 13th July through August and from the end of September. During these months you will find that the Marcham Community Shop (three minutes' drive from us) will stock all of our still wines. MCS is open everyday of the week: 7.30 - 18.00 weekdays; 7.30 - 13.00 on Saturday; 8.00 - 13.00 on Sunday. It's ever so convenient!

English Wine Week

Friday 30 May through to Sunday 1 January

We are thrilled as Bothy will be celebrating English Wine Week with local art photographer, Mark Alger. Mark's photos of vineyard life (left) will be on display for the first time in the winery, together with images of Abingdon, the Thames and the Vale of the White Horse. There will also be some large and enigmatic, hardwood sculptures from Africa amongst our vines, which are very reasonably priced and for sale in aid of the Nelson Mandela Children's Fund.

On these days Bothy will open its grounds to the public from 11 am - 6 pm. Free 1 hour tours at 11 am each day, and at 3 pm on Sat and Sun too. Visitors can walk through the vines, see the winery, enjoy a tutored tasting of our wines with nibbles and even picnic in the grounds. Children under control and dogs on leads welcome (we have our own dog and free range chickens).

- Remember you can book tours for groups of 12—30.
- We have a selection of wine related gifts on sale



English Wine Festival

Bothy Vineyard is working with other local vineyards to bring you the very first English Wine Festival to be held in Central Oxford on 7 June (11- 6 pm).

More than 100 wines from the best producers in England and Wales will be available to taste for the price of a ticket of £7. Try out a wide variety of wines, ranging from aromatic, dry white wines, to fruity reds, to the much lauded sparkling styles that are now sweeping the board in international wine competitions.

The public can also meet winemakers, growers and even a Master of Wine specializing in the English Wines and learn more about the grape varieties that do well in our climate. Exotic names like Bacchus, Ortega and Phoenix will rub shoulders with the classic Champagne varieties like Pinot Noir

and Chardonnay to produce superb quality wines that reflect the local terroir.

Wines produced in the Thames and Chilterns region will also be on sale. Venue: The Oxford Union, Frewin Court, off St Michaels St, Oxford OX1 3JB.

Ticket Sales on the door, here at the Bothy Shop or Contact: Denise Santilli on 07721 744020 or honsec@thameschilternsvineyards.org.uk.



www.thameschilternsvineyards.org.uk

*We look forward to seeing you soon,
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:

e: office@bothyvineyard.co.uk

www.bothyvineyard.co.uk t: 01865 390067

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Bothy Vineyard, Frilford Heath,
Oxon OX13 6QW