



*Dear Customers
and Friends*



Spring 2015

2014 VINTAGE REPORT

As we cast a frosty eye back to 2014, we recall a temperate year - a mild winter followed by a long, sunny summer. The three week rainy spell in August (how often have we seen this!) may have caused temporary concern, but the autumn was gentle, sunny and dry. Our crop ripened beautifully and we managed to bring in the grapes needed for Renaissance, Oxford Dry and another vintage of our much loved red Côte Bothy.

The little, almost forgotten, fly in the 2014 ointment was a sharp frost on the third of May that, in a few hours, destroyed half the nascent flower buds on our Ortega, Huxelrebe and Findling. Once again we find ourselves in a position of holding a superb, but small vintage that will delight all our customers who manage to get to it before it runs out.

However, this is not the time to stampede to our shop in wild panic – we open on 2 May with a good supply of the 2013 vintage. Having spent a year in bottle, the Doctor's Bacchus, Oxford Dry, Renaissance and Oxford Pink are all drinking at their best. Just when the local asparagus is making a come back, you will find that Bothy wines are the perfect partner to this most delectable of Spring treats.

Supply of the Renaissance and sparkling Halcyon Days are, however, limited.

We envisage that the 2014 vintage will be released in mid-Summer – so do visit our website or contact us to keep up dated.

PTO for tasting notes

"You really did give the Berkshire Wine and Food Society a super day. The best guided vineyard tour I've ever had and, as you can imagine, I've been on quite a few," DG



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 tutored wine tasting is included. For groups of 12 - 30. Book now to avoid disappointment.

A NEW TEAM MEMBER—ED MITCHAM

We extend a warm welcome to Ed (pictured below) who has just joined our team. He writes about himself:

"I am joining the Bothy team this year and will be taking on a lot of the work in the vineyard. I am also looking forward to being in the shop on Saturdays, doing tours and tastings and helping in the winery when needed. We have been working towards this for the last few years and having now moved back to Oxfordshire, we can give it a go!

"Alongside this, I am also planting my own vineyard nearby in just a few weeks, fingers crossed for the weather! I have been working as a Vineyard Contractor for the last three years in Essex, Kent and Sussex. Whilst doing this I also studied for the Certificate in Wine, from Eastern Institute of Technology,

Hawkes Bay, New Zealand.

I am passionate about wine and, in particular, English wine. This is an extremely exciting time for the industry but more importantly Bothy Vineyard too. The positive interest and growing reputation of English wines has never been higher and I hope I can help to continue to improve Bothy's reputation of truly fantastic handcrafted wines for years to come.

When I'm not in the vineyard my other two passions are rugby and surfing, so I try to get away whenever I can to get in the sea and I cannot wait for the Rugby World Cup later this year! I look forward to meeting you all.



NEWS BITES

We have joined Good Food Oxford – a network for a healthier, fairer and more sustainable and tastier food system in Oxford.

We have completed our winter pruning and clearing – with our team Pam Ilse, Ed Mitcham, as well as many lovely volunteers. Everything will look spick and span in time for the Sculpture in the Vineyard (see below).

After much work, a beautiful new website will be launched in Mid May – please visit us and let us know what you think.

Sian has been filmed by France 2 TV with a French-Oxford College wine butler as part of a documentary on French expats in the UK. We hope to get even greater coverage on UK TV over the next two months!

Come visit Oxfordshire's largest outdoor sculpture exhibition this year. In aid of the Nasio Trust Refreshments, and of course wines, available.

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SUMMER OPENING TIMES

Shop opening hours – **Every Saturday from 11 – 6 pm. Or by Appointment.** Alternatively, our wines are also on sale at the Appleton Shop, the Marcham Shop and Added Ingredients in Abingdon.

Tasting notes:

Halcyon Days - soft, cherry and rhubarb, with a light brioche finish. **Renaissance** - off dry, soft and rounded with peaches, apricots, and almond blossom.

OXFORD DRY - crisp with citrus nose, hints of cut grass and hawthorn flowers. Citrus, herbaceous and tropical fruit flavours.

Doctor's Bacchus - Dry, balanced with flavours of elderflower, blackcurrant leaves, grass, granny-smith apples, white pepper.

Oxford Pink - A fruit-driven crisp rosé. Flavours include roses, cherries, strawberries with a hint of vanilla ice-cream

Sculpture in the Vineyard

- 7 acres
- 30 artists
- 200 artworks

11am – 6pm

23 May – 7 June

(closed Tues 26 May, Mon 1 and Tues 2 Jun)

Bothy Vineyard

Frilford Heath

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 [sculptureinvineyard](https://www.facebook.com/sculptureinvineyard)
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