



BOTHY VINEYARD

## The 2006 Vintage

The Oxford Dry developed all its lovely crisp green apple and lemony flavours early on and was drinking well right from the time our shop re-opened in April. However the Renaissance only came into its own from July onwards. Renaissance fans who waited were rewarded by its blossoming – rich peachy and tropical fruit flavours softened with a little residual sugar yet with perfect acidity. It sold like hot cakes at the Oxford Wine café where it was featured as the member's choice of the month in July.

The very limited 2006 vintage predictably sold out at the end of October - 3000 bottles did not go very far. Many of you on our email list responded to our Summer update and bought before we ran out. Our apologies to those of you who missed out.

This limited supply of wine has been frustrating for our customers and doubly so for us since it followed a year of non-production. Next year will not be much better, but we hope to provide a bit more variety and exceptional quality.

*Our new look*



### THE 2007 GROWING YEAR

The year started well enough – a warm early spring brought the buds on and, fortunately, there were no late frosts to cut these back. There were hopes of generous flowering this year following the long hours of sunshine which characterised the summer of 2006 (the size of the flower bunches being determined by the amount of sunshine received in the previous year). However, you may recall that it rained heavily in June and July, the flowering period. The vines tried their best to set fruit but, as with everywhere else in England, this was sporadic and occurred over a very long period.

Harvest arrived surprisingly early – our Ortega and Findling managed to ripen their greatly reduced load of grapes by the end of September. Frantic arrangements brought in pickers who happily picked a small harvest of grapes packed with sugar and flavour – if fermented dry we would have achieved an alcohol level of 13.5%! We have turned this into a very promising medium white, which is our first in many years.

The other varieties, which had fared better in setting fruit, ripened gradually throughout October. Due to the uneven fruit set we had to pick some varieties more than once to ensure that only ripe fruit made it to the press. Our Bacchus bore fruit for the first time and has made a superb sauvignon blanc style wine, while the others are being blended into a traditional Oxford Dry.

Although we plucked as many flowers off our young red vines as possible some were missed. The few bunches which did set were picked and made them into a very exciting experimental blend. With only 30 litres produced we regret that there won't be any for sale, but it bodes very well for the production of a 2008 red.

**Our shop is due to reopen in 2008 on 25 April, with the same opening times as this year: Fridays and Saturdays, 10 am to 5 pm; first Sunday of the month, 11 am to 4pm.**

### DEVELOPMENTS

2008 will see us replacing the block of Optima which we removed in 2006. We shall be planting a new white variety called Solaris, an additional red variety called Acolon, and boosting our plantings of Kerner. We will also be replacing diseased vines in our block of Findling (which we have recently discovered to be Hungarian rather than German).

There is a huge amount of discussion about “safe drinking” coming from various lobby groups and government. If you are interested in this subject you might like to visit a page on our web site devoted to it:

<http://www.bothyvineyard.co.uk/drinksafe>

### INTRODUCTORY WINE APPRECIATION COURSE AT BOTHY VINEYARD

Easter 2008

Directed by Michael Palij MW, one of only 250 Masters of Wine in the world, WineMatters has been running passionate and informative wine tuition courses since 1994. For the first time Wine Matters will be holding an introductory course in the art and science of wine (and also spirits) at Bothy Vineyard.

The course is great fun as well as being very informative. The quality of the wines (generally six at each session) is of paramount importance; these are very carefully chosen, with a number being drawn from Michael Palij's personal stock, so that the course gives the chance to try some older and more expensive wines.

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[www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk)  
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WINE *Matters*

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A unique approach to tasting technique is used which is reinforced each week through the themed tastings. The class sizes are kept small and friendly to allow for greater discussion. It includes a food and wine matching module. Participants need no prior knowledge of the subject.

The course fee of £285 includes all tastings as well as additional information such as a book pack.

The course will run by Karen Hyde on Wednesday evenings, starting on 19 March. Please email Karen for further information (Email: [karen@winematters-oxon.co.uk](mailto:karen@winematters-oxon.co.uk) T: 07855 026734) or visit [www.wine-matters.com](http://www.wine-matters.com).

### 30<sup>TH</sup> ANNIVERSARY CELEBRATIONS

2008 marks the 30<sup>th</sup> anniversary of the vineyard, an occasion we feel worthy of celebrating. As some of you will know we are very reliant on a large number of wonderful people who help as at different times in the vineyard. Every year we throw a summer party for them. In 2008 we are planning a very special party with a pig roast, live music and fireworks: and we would like to invite our customers to join us and mingle with those who make the vineyard such a success. We are still at the planning stage and will need to make a small charge, but please put **Sunday 31 August** in your diary now.

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**The Oxford Sommeliers** — Would you like the opportunity to taste exciting and different wines within the beautiful surroundings of Oxford's Colleges? Their monthly meetings are hosted by different speakers (who could be the grower, wine maker or importer) presenting a range of wines from a particular region, or winery. An overview on the wines production and any particular interesting facts are offered, thus enhancing your appreciation and enjoyment.

For further information please contact David Woodford. Tel: 01865 865300

If undelivered please return to:

Bothy Vineyard, Frilford Heath,  
Oxon OX13 6QW

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We wish you all a Happy New Year!

