

*Dear Customers
and Friends*

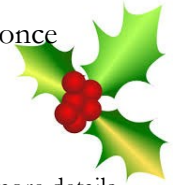
Autumn 2016

DELICIOUS LOCAL WINES- PERFECT FESTIVE FARE

Are you still shopping for Christmas? You cannot beat buying local. The Bothy Shop, will once again be open for Christmas shopping on

Saturday 10 and Saturday 17 December, from 11 – 5.

Or by appointment – ring 01865 390067



PTO for more details

BUYING LOCAL

Welcome to the Autumn/Winter edition of Bothy News. It was lovely to see so many of you this year – during our English Wine Week open days, on the tours and of course in our shop. We know it takes extra thought and planning to “eat and buy locally” – so thank you for your wonderful support.

Buying local – Cooler English vineyards, not yet faced with an army of ravenous slugs and insects, can be produce wines sustainably here in the UK. And think of the food miles saved by buying local.



2016 VINTAGE

As usual it has been a whirlwind of a year but a hugely rewarding one too as the weather which may have threatened us with a devastating frost, did minimal harm and encouraged a slightly later than usual flowering season (late June), which coincided with the second week of Wimbledon – stay with me here – so that flowering took place under clear skies amidst gentle breezes. This resulted in excellent fruit set, which somewhat made up for the frost damage.

After a rainy fortnight in August, still, dry weather set in and Ed successfully brought in just over 6 tonnes of grapes in a very short space of time in the first half of October. The 2016 vintage (red, white and more pink sparkling wines) are happily and safely chugging away in the winery under Richard’s watchful eye.

Would you like to hear more Bothy stories? Like our blog on Facebook:
www.facebook.com/bothyvineyard

SO WHAT IS SO SPECIAL ABOUT ENGLISH WINE?

Even Jancis Robinson admits that it is extraordinarily difficult to produce a still wine here in Albion, but whilst an English producer may struggle to deliver the quantity and alcohol levels seen in our more southerly neighbours, there is a particular quality that is worth seeking out in your local vineyard.

Being on the extreme of the growing tolerance results in higher risks for the grower, but also more complex characteristics. Varietal characteristics -flavour profiles particular to each grape variety - show up best in our cool climate.

Most well made still whites have a glorious aromatic quality (be it elderflowers, peaches or newly mown grass) that balance out the clean and sometimes racy crispness. Many new to English wine are surprised by its fruitiness, and are further delighted by the superb food-pairing possibilities.

*Our Rondo (left) hit by late frost,
went on to bear a decent crop.
Harvest meals and Oxford Dry
(right)*



Perfect for the Festive Season.. *contd*

We have brought in wine-related cards and gifts, including a new range of carved wooden bowls, wine aerators and a very well designed corkscrew. If you would like a bottle of wine gift wrapped (see pic on right), for just £1.50 please book these in advance. Don't forget Bothy gift vouchers – and let your loved ones choose what they like in the Spring.

The 2014 Oxford Dry is all but sold out, but the 2015 is now poised to take off. We also have good stocks of Cote Bothy 2014, Renaissance 2015 and Oxford Pink 2015. Don't forget our guest sparkling wine – the superb Wiston NV Brut – for your new year celebrations.



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TOURS

This year Bothy hosted a record breaking 14 pre-booked tours, not including the 11 shorter tours run during English Wine Week (a superb turn out by the way), and several more for charity. The last Saturday of the month tours, run as drop-in events, also proved popular for individuals and couples. This has been a great source of satisfaction because tours allow us to give our customers an insight into the joys and challenges of vineyard work, and the passion which drives us. Our new TripAdvisor page has received fantastic reviews. Book now.... ring or email us.

Left - English Wine Week Tour by He Min Wei (ink)

LOOKING AHEAD

There is much to look forward to in 2017;
 The shop will resume regular opening times on Saturday 29 April
 English Wine Week celebrations 27 May to 4 June
 Launch of Bothy's 2015 sparkling rose – the Halcyon Days
 Sculpture in the Vineyard – early September TBA

Sculpture in the Vineyard 2017 – This much awaited event will be back in 2017 with a fresh look. A new range of spellbinding outdoor sculptures, once again ably curated by Lendon Scantlebury, will grace the early autumnal grounds of Bothy Vineyard. Set amongst maturing grapes our grounds will be open to the public on weekends (including Fridays) but there will be a chance for businesses to book a unique outdoor meeting room on weekdays: contact us if you want to know more about this opportunity.



Sculptures by Dawn Benson, Anne Gingell and Lendon Scantlebury are currently available for viewing and sale by appointment.

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