



Dear Customers
and Friends



Spring 2016

SPRING HAS SPRUNG AND WE'RE BACK

with our selection of mellow, fruity wines.

Our shop re-opens on Saturday 31 April, and will remain open each Saturday till harvest at the end of September.

Opening times - 11 - 6 or by appointment.

This season we are introducing a regular tour on the last Saturday of four months, in addition to tour bookings for groups, which have been exceedingly well received over the years. Therefore on these days you will be able to book yourself in for £9 per person and you will be taken on a two hour tour of the vineyard and winery, starting at 2 pm. This includes a free wine tasting with some cheese and biscuits. Whilst we will not be hosting a sculpture exhibition this year, some pieces of art still grace our grounds for you to admire and are for sale as well. Do book to avoid disappointment since we can only accommodate 30 people on this tour.

Regular Saturday Tours

25 June
30 July
27 August
24 September

Don't forget, we are still offering bookings for groups of 12-30 people at other times. [Visit our new Trip Advisor Page.](#)

NEWS

Bothy did well once again at the UK Vineyards Wine of the Year competition, winning a silver for our Renaissance and a bronze for the Oxford Dry.

We will be producing from the 2015 vintage, an Oxford Dry, limited amounts of Renaissance and Oxford Pink. The vintage is a fruity one, with a good balance of crispness and aromaticity. Due to the small crop that our vines carried, Bothy was able to ripen its fruit during a long, dull autumn - a serious problem faced by many vineyards that had a much heavier crop.

Another red Cote Bothy to be released later this year. The 2014 red has been maturing, softening gently for 18 months, almost 12 of which in oak barrels and is currently being bottled. It is very fruity (cherries and raspberries), deeply coloured, with a light tannic but clean finish. As a lower alcohol alternative to the big reds from hot climates, this red will be hard to beat.

In the Future, for those who enjoyed our pink Halcyon Days so much, Bothy Vineyard is putting aside 800 litres of a specially blended rosé for another pink bubbly. Richard Liwicki made the base wine and blended it here in Bothy Vineyard. The second fermentation (which will make it bubbly) will take place at Wiston, under the watchful eye of talented winemaker Dermot Sugrue. Bothy is selling his sparkling Wiston NV here as a guest wine - try it yourself for a special celebratory treat. The bad news is that this process

(traditional method) will take at least 9 months and this Halcyon Days will not be released until the summer of 2017.

Congratulations to Ed Mitcham

Ed (below), who has been with the Bothy team for a year now, tied the knot with his wife Gemma last December. Ed managed the vineyard whilst planting his own in East Hagbourne and also helped run the Bothy business. Gemma and Ed finally managed to get away in April for their honeymoon, after completing the winter pruning.



Wander around the vineyard during our **English Wine Week** Open Days:

28, 29 AND 30 MAY, AND 4, 5 JUNE 11-5

Taste wines and chat with us. View our vines and wildflowers meadows. You are welcome to picnic on the grounds - though care should be taken around the farm equipment, as this is a working farm. Well behaved dogs on leads welcome. Free entry, and short tours will be offered twice a day, at 12 and 3 pm. A popular option for cyclists. No need to book, just turn up!

BBC COUNTRYFILE 4-7 AUG

English Wine Pavilion at **Blenheim Palace**

Bothy Vineyard will be taking part in a brand new initiative right here in Oxfordshire. There will be an English Wine Pavilion on the BBC Countryfile Live event over the first weekend in August.

20 English Wine producers will be showcasing their wines – for sale, to taste and to drink! Join us and others from the 4 – 7 August. The event will of course also give you a chance to explore every aspect of the British countryside through exciting live arena shows, talks, hands-on activities, animal displays, farming in action and shopping with more than 600 food and craft producers and even a great British pub garden.

To book follow this link www.countryfilelive.com and click the tickets tab.

UK Budget 2016 – we will be holding our prices this year, whilst the Chancellor's duty escalator continues to push duty upwards. Duty on a still bottle of wine is now £2.08, and on sparkling it is £2.67.

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*We look forward to seeing you soon,
Richard and Sian Liwicki, and Ed
Mitchem*

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Winemaking is a winter task in Bothy Vineyard