

Dear Customers  
and Friends



## ARE YOU MISSING YOUR FAVOURITE LOCAL WINE?

Firstly we would like to thank all of you that have been placing orders in the past month. And if you haven't realised, we are still open and selling!

We are keen to keep everyone safe and following government guidelines, but that doesn't mean forgoing life's little pleasures. We've gladly put aside the spicy dishes that have kept us going through the colder months, and indulged in luscious local asparagus, picked that very morning and steamed gently to achieve that perfect emerald green. Served with a knob of butter and pinch of sea salt, we were treated to a taste explosion and an indescribable sweetness that lifted the spirits and banished the Covid Blues. The simplicity was uplifting, as was the pairing with our crisp and lively Oxford Dry. A lightly seasoned prawn and asparagus stir fry followed the next day and this time we paired the dish with our Renaissance, which always brings out the best in dishes with umami.

So at a time when the countryside is practically bursting with the promise of Spring colour and birdsong, why not settle down with the fresh taste that perfectly captures the spirit of the English terrier?

We still hold stocks of:

Oxford Dry 2018  
Oxford Pink 2017  
Renaissance 2018

**Doctor's Bacchus 2018**  
Halcyon Days

and our deep velvety Red Grape Juice  
(bottled by Tiddly Pommies)

Do not hesitate to contact us to arrange an appointment, as we no longer have regular opening hours. Order in advance and we will pack the bottles with super clean gloved hands, making sure that everything is ready for you when you arrive.

We will also make free deliveries of 6 bottles or more to Abingdon and Oxford. Our readers might indulge us a little boast that our car is powered by electricity generated here on site (well mainly) or bought through a 100% renewable energy supplier.

Please check our website (Our Wines) for descriptions and prices, then ring 01865 390067 or email us on [office@bothyvineyard.co.uk](mailto:office@bothyvineyard.co.uk).



*(Photo: our wine chair, a bottle of wine and a bough)*

You can pay by card when you arrive or via bank transfer (preferred) before you pick up or we deliver.

Bank details: Acc name: Bothy Vineyard, Bank: Santander, Acc no. 43614424, Sort code: 09-06-66.

## THE STORMS

Earlier this year, Storm Ciara and subsequent high winds brought down a couple of venerable pines and horse chestnut trees, but mercifully left our vines untouched. However we are still repairing fences, sheds, poly tunnel and tidying up around the these fallen giants. We shall certainly not want for wood for many years!

The old fallen trees have certainly left a gap in our lives. Nevertheless here at Bothy, we had begun a programme of tree planting some fifteen years ago around our boundaries. Since the 1960s the perimeter hedges had suffered greatly from

Dutch Elm Disease that devastated the previously ubiquitous elm in this region, changing our Oxfordshire landscape forever.

Today, a delightful mixture of local trees and shrubs is now beginning to take shape, and we even have ten young Scots pines in the mix. The hedges and coppices to the north, west and south of the vineyard provide much needed wind shelters for our vines and a diversity of habitat for wildlife. We have also left some tree trunks on the ground as beetle banks which you might observe if you visit in the future.

## WINE STILL IN TANK

Whilst we have good stocks of all our white and rose wines from previous vintages, we have yet to bottle the most recent vintage.

All wines in tank are tasting very good (and we are particularly excited by the new red) but the current requirements on working with social distancing have meant that we are unable to bottle the 2019 wines. We are assured that bottles and corks are still available and we will start the bottling as soon as we are allowed to do so.



*Hawk moth in vineyard*

## OUR PASSION

These are tumultuous times, but the principles that we hold dear are keeping us going. A passion for quality, our natural environment and the community.

We could not put it more beautifully than Arundhati Roy, who wrote for the *Financial Times* recently, “Historically, pandemics have forced humans to break with the past and imagine their world anew. This one is no different. It is a portal, a gateway between one world and the next. We can choose to walk through it, dragging the carcasses of our prejudice and hatred, our avarice, our data banks and dead ideas, our dead rivers and smoky skies behind us. Or we can walk through lightly, with little luggage, ready to imagine another world, ready to fight for it”.

Sian and Richard Liwicki

## OUR WINES

Halcyon Days 2016 - A crisp, lively but soft wine with a light cherry colour, small bubbles; red berry fruit, hint of maraschino cherry on palate, anchored by a touch of yeasty brioche. Crisp, mouth-filling mousse, lovely perfumed finish. Very easy drinking and refreshing. Perfect celebratory drink.

Oxford Dry 2018 – Really coming into its own now. Delightful savoury nose with English garden notes. On the palate – the taste of greengage, citrus and elderflower. Fruity with lively acidity, balance and length.

**The Doctor’s Bacchus 2018** - Every bit as gloriously aromatic as the prize winning 2017 vintage, this wine is well balanced with grass, gooseberry, lime, elderflower flavours and with a white pepper finish. Gold medal prize winner in the regional wine competition.

Renaissance 2018 – This vintage is just off dry, soft and rounded with flavours redolent of peaches and tropical fruits, with hints of rose on the nose. A slow starter, the Ortega in this vintage is now rich and mellow enough to pair richer foods.

Oxford Pink 2017 - The fruit-driven flavours in this versatile rosé wine include roses, cherries, strawberries with a hint of vanilla ice-cream. Stocks are low.

## VEGETABLES GALORE

Spring is typically a time of promise and renewal. We have had a huge push in the veg patch, and harbour great hopes for a plentiful harvest this summer and autumn. In previous years we would turn part of our produce into harvest or work party meals, so that our wonderful volunteers are fed on local produce sustainably grown here – we’d love to do this again.

This vineyard year has started early. We keep our fingers crossed that we will avoid the May frosts and are able to bring in a decent crop at the end of the season with our old friends.

*“...the principles that we hold dear are keeping us going. ...”*

We are keeping positive and planning. In the meantime, we are still getting on with the tasks at hand – finishing the winter pruning, grounds maintenance, fertilising our vines (Richard has spread 3 tonnes of chicken manure pellets), trellis repair, replacing dead vines and looking after the wild-life areas. A small band of horses are being kept in our northern field for a few weeks, so we are entertained by their antics and gathering the horse manure for future gardening years!

\*\*\*\*\* THE ENGLISH WINE AND FOOD FESTIVAL IS POSTPONED TILL FURTHER NOTICE \*\*\*\*\*

Bothy Vineyard, Frilford Heath,  
Abingdon OX13 6QW  
t: 01865 3900687 e: [office@bothyvineyard.co.uk](mailto:office@bothyvineyard.co.uk)  
w: [bothyvineyard.co.uk](http://bothyvineyard.co.uk)

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