

Dear Customers
and Friends



BOTHY VINEYARD



NOTES FROM A LATE SPRING



Opening hours—
Free tastings and sales every
Saturday from 11- 6 plus sales
by appointment. Drop in
tours: 2pm last Saturday of
each month till end of
September.

As I pen this newsletter the cold cloak of Winter has finally lifted from our vineyard and Spring is making up for lost time – all over our estate the fruit trees, meadows and hedges are breaking out in a fast-evolving riot of flower and birdsong. The delicate pink and green hues of young leaves unfurl, marking the beginning of the 2018 vintage – but it is too soon to tell if it will be a good year.

The flowering in our vines is a good six weeks away and fruit set will depend on how wet the weather is during this crucial pollination period in June. But for now, we breathe a sigh of relief that the cold winter and the dangers of a late frost are behind us.

Whilst a brief breath is drawn before the manic growth and training season kicks off in the vineyard, the Bothy Shop is open again, with tours and events. I hope you will enjoy this newsletter.

STARTING WITH A MATURE SELECTION

The Bothy full selection is not yet available, as our rosé and the red Côté Bothy have yet to be bottled. However, the wines we have to offer have all had one and a half years in bottle and are tasting at their best. So what are they like now? Richard and Sian re-visited these with a plate of super-fresh local asparagus, given the Chinese treatment with fried prawns. Scrumptious! Here are their tasting notes:

Renaissance 2016: Having been closed right up to Christmas, this wine made out of Ortega has finally come to express itself fully. A delicate but still rich vintage, the nose has notes of sherbet, white flowers (a wiff of elderflower and lilac?), candied peel and guava. To taste there is a gorgeous but restrained mix of white peaches, lychees and pineapple – with good length and a gentle acidity that makes it the perfect match for Asian food.

Oxford Dry 2016 – This is a good vintage for our Oxford Dry. This blend of Findling, Perle and Huxelrebe is perhaps the only one of its kind in the UK – its flavours are clean and lively, and still very fruity. Currently drinking at its best, the different components all blend together beautifully. The sweet nose incorporates hints of lime, nettles, apples and a not unattractive old book undertone. An extra year in bottle means that its fruit is anchored by a mouth-watering savouriness and softened acidity. Apples, pear, citrus and again a touch of nettles on the palate.



Doctor's Bacchus 2016 – The flavours of this single varietal wine are straightforward and pleasing – you don't have to search very hard to find its key notes! It's elderflower and grassy nose has mellowed and there is a pleasing hint of lychees. On the palate zingy lemons, perfectly counterbalance the elderflower but its remaining acidity makes this a great partner for foods such as summer salads, asparagus in Hollandaise sauce, white meat and fish.

“Zingy lemons notes, perfectly counterbalance the elderflower”

Halcyon Days – Our sparkling rosé hasn't changed much at all. It's all much the same as when we first launched it last summer.

The comments, “..crisp, lively but soft wine with a light cherry colour, small bubbles....”

Red berry fruit, a hint of maraschino cherry on palate anchored by a touch of yeasty briochemouth filling mousse, lovely perfumed finish” penned by competition judges still hold. But somehow it all tastes even better now that the summer sunshine is here!!!

Sculpture 2018 in the Vineyard

contemporary sculpture in a timeless setting

Saturday 8th – Sunday 23rd September

Open from 10.00am until 6.00pm

Bothy Vineyard, Frilford Heath OX13 6QW

sculpture from 50 different artists • refreshments

workshops • entertainment • free parking

entry £2.50 (children free)

www.sculptureinthevineyard.uk



Sponsored by Susan Dunstall Landscape and Garden Design, EW Maclean Tree Management, Carter Jonas and Fyne Publications. Opportunities for sponsorship and booking corporate events: to enquire please contact sculpture@bothyvineyard.co.uk or ring 01865 390067

PROGRESS ON THE EXHIBITION

We can confirm that between 8th to 23rd September, 200 outdoor sculptures, some commissioned specially for this event, will be on display at Bothy Vineyard. Visit us just before harvest and see the vineyard in full autumnal leaf and laden with fruit.

“the vineyard in full autumnal leaf and laden with fruit”

Sculptures will be placed in the vineyard, meadows and in wooded borders. Further indoor pieces will be on show in the working winery, giving visitors an opportunity to admire the artwork in between the fermentation tanks, barrels and press. Most of the art will be available for sale. Profits made will go to two good causes: Wild Oxfordshire and The Heartstone Fund.

- At least three experts available at all times who can speak knowledgeably about wine production, sculpture and the artists who are represented.
- Art workshops and demonstrations as well as musical performances on weekends.
- Free parking
- Art trail for children, interactive art
- Maps, programmes, interpretation boards

Refreshments may be bought every day (introducing Vintage Allsorts cream teas, cakes and sandwiches) with more substantial meals available at weekends. Bothy wines available for tasting and sales, naturally!

Some events may require booking. Please visit: sculptureinthevineyard.uk for more details and to keep up to date. Do like www.facebook.com/sculptureinvineyard.

NEWS

English Wine Week

Bothy Vineyard will be celebrating English Wine Week this year by throwing the vineyard grounds open to the public on Saturday 2 June from 11-6 with two free drop in tours at 12 and at 3 pm. Free tastings with nibbles all day. Visitors can picnic on the grounds and talk with us about any aspect of wine making. Besides wine, we will be selling airplants on corks, wooden bowls and Oxfordshire's re-usable coffee cups for charity.

Big Picnic and Food Festival at Coleshill: Come see us strut our wines on Sunday 1st July at Coleshill Estate, Wilts. Our Cheese and Wine Tasting session is 2-3 pm. There are other interesting masterclasses too.

Corking Success

After a long search we have now bought in a new semi automatic corking machine as our old hand cranked machine finally gave up its ghost. The long awaited bottling of the 2017 Vintage is underway and we will be releasing the new whites just as soon as the 2016 vintage is sold out. There will be a modest increase in price (our first since 2013) to reflect inflation in production costs,

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but it will be worth it. The 2017 vintage, incorporating some Bacchus and Ortega from Ed's Yew Tree Vineyard in East Hagbourne – is very promising indeed!

On a different corky front, we continue to receive corks from all our customers and friends. The number of satellite collection points has grown. Corks can not only be left on our doorstep, but also in the Appleton and Marcham Shops, Q Gardens in Harwell, The Common Ground Café in Little Clarendon Street, Oxford and one more to go up in Watlington. We have saved a whole lot of corks from landfill. Thank you all!

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www.bothyvineyard.co.uk/data-protection-policy.html