

Dear Customers
and Friends



Spring/Summer 2019

Spring Update

By the time you read this newsletter we would have bottled our 2018 Vintage, and sent the sparkling rosé wine base off for its bottle fermentation. Our shop would have just opened and the Spring training of the vines would be well underway. The vines have had an early start this year, and we are crossing our fingers against late frosts.

A brand new year to look forward to, built on a solid base of that 2018 whirlwind year.

2018 represents the largest vintage for Bothy for many a year (5,666 bottles of white wines). It was a perfect year in many ways in terms of avoiding frost damage, a long, dry growing season and excellent ripening. Although our 2018 wines are young (and will develop enormously over the next 6 months) these are the flavours coming through:

Oxford Dry 2018 – Still young. Delightful savoury nose with English garden notes. On the palate – the taste of greengage, citrus. 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, goose-

“....As gloriously aromatic as the prize-winning 2017 Vintage”



“The sparkling Halcyon Days is going down a treat – something for a special occasion!”

berry, lime, elderflower flavours and with a white pepper finish.

Renaissance 2018 – This vintage is just off dry, soft and rounded with flavours redolent

(Continued on page 2)

KEY DATES - DROP IN TOURS/ OPENING TIMES

Bothy Open Days
25th and 26th May:

Free short tours at 12 pm
and 3 pm

Wander through the vines

Picnics welcome

Tutored tastings with
nibbles available
through the day

Free Entry. Doors open from
11 – 6.

Our shop is now open and remains open every Saturday through Summer (11-6)

Drop in 2 hour tours for small groups—the last Saturday of each month (£10 per person):

May – See Bothy Open Days
(part of English Wine Week)

Sat 29 June, 2 pm

Sat 27 July, 2 pm

Sat 24 August, 2 pm

Sat 28 September, 2 pm

There will be opportunities to join in other tours booked by groups – but you will need to look at our website as they come on line. Booking ahead highly recommended.

ANNOUNCING: The English Wine and Food Festival on Saturday 8 June at Brightwell Vineyard (11-5) PTO for more information.



WINE AND FOOD FESTIVAL—8 JUNE

Vineyards in The Thames & Chilterns Region are toasting the bountiful 2018 harvest, by holding an English Wine & Food Festival at Brightwell Vineyard, Wallingford, OX10 8LJ on Saturday 8th June 2019, where the public will have the unique opportunity to taste, compare and buy award-winning local wines in one beautiful location.

Come and talk to us at our stall and meet other winemakers, growers, including a Master of Wine specializing in English Wines and learn more about the grape varieties that do well in our climate. Exotic names like Bacchus, Ortega and Phoenix rub shoulders with classic varieties like Pinot Noir and Chardonnay, to produce superb wines that reflect the local terroir. Pairing the wide range of crisp, fruity wines with freshly made dishes on offer will make the Festival a must-visit event for wine-lovers and foodies alike.

Wine tastings, vineyard walks, local artisan food and craft suppliers will make this a lively, informal and informative afternoon - a real celebration of the

If you are a member of a wine circle and would like to have leaflets sent to you for free please get in touch asap. Email us on festival@bothyvineyard.co.uk

wonderful variety of wines and food that the Thames & Chilterns Region has to offer.

For more information visit:

www.englishwineandfoodfestival.co.uk

Also on Facebook (Englishwineandfoodfestival) and Instagram (#EWFFestival)

SPRING UPDATE

(Continued from page 1)

of peaches and tropical fruits, with hints of rose on the nose. A slow starter, the Ortega in this develops its full flavour towards the end of Summer. This will be released when the 2017 (which is drinking beautiful now) has sold out.

There are also well rounded 2017 and 2016 vintages that are drinking at the peak at the moment:

Renaissance 2017 (which you can also find at the Michelin starred Oxford Kitchen)
Oxford Dry 2017 (nearly sold out from our shop, but you can still drink it at the Cherwell Boat House!))
Côte Bothy 2016
Oxford Pink 2017
Halycon Days 2016

SPECIAL OFFER

Special Offer on cases of 12 wines (or more):

Bothy already offers 5% discount on cases of wine, but this summer we will be giving away a jute 6 bottle bag as well (one per customer while stocks last). Robust, fair-trade and stamped with our pretty white horse logo, this bag is worth £4 and is one of our ways of encouraging the reduction of packing in our business.

For more details look up the [Visit Us Page](#) on our website.
Richard and Sian Liwicki, Bothy Vineyard, Frilford Heath,
Abingdon OX13 6QW t: 01865 3900687
e: office@bothyvineyard.co.uk
w: bothyvineyard.co.uk

Would you like to hear more Bothy stories?
Please like our blog on Facebook and Instagram:
[facebook.com/bothyvineyard](https://www.facebook.com/bothyvineyard) [#bothyvineyard](https://www.instagram.com/bothyvineyard)

SUSTAINABILITY

Please keep bringing us your used wine boxes and corks. Bothy Vineyard is now the highest achieving collection centre for recycled corks in the UK under the Recorked UK social enterprise scheme. And it is all down to you helping us make our mark.