

Dear Customers  
and Friends



## ANOTHER EVENTFUL YEAR FOR BOTHY (*but not as mad as last year.....*)

Vintage news – The growing year for Bothy started off early, boosted by record breaking warm temperatures in February after a comparatively mild winter. We knew we were in trouble when we ate lunch and sipped wine in our garden in between the winter pruning. Sure enough the English Spring duly took its course and a hard frost in the middle of April nipped 10% off our over-eager vine buds. It was not a disaster, but we worried ..... what else was in store?

June passed fine and dry, which was perfect for fruit set and more than made up for early losses. As the temperature continued to rise, we wondered if Oxfordshire was magically transported to southern Europe. Fortunately the punishing heat later experienced on the continent was not duplicated here. A Quixotic summer followed; hot July, cloudy August, hot September, and then just as we dusted off our picking crates, an incredible deluge of warm, wet rain descended on the UK that has only just ceased as I pen this report. It suffices to say that luck, careful planning and indulgence of our stalwart volunteers to a rapidly changing schedule made it possible to bring in most of our grapes in October. The quality has been declared “good, if not as good as in 2018” by the winemaker Richard.

## MAKE IT A LOCAL AND GREEN FESTIVE SEASON

Why not plan a guilt free Christmas? Drop in to Bothy and buy local.

We have a good stock of beautifully mature 2016 to 2018 vintages, and we have brought in a few extra treats for stocking fillers – grape juice and grape syrup made from Bothy red grapes, extraordinarily fragrant spices for mulling wine (good with our juice too), local honey (some from our hives), wreaths, presentation packs and really handy pump-action wine preservers. Plus the usual collection of gift vouchers and humorous, off colour Christmas cards. How can you resist?

Keep it Green—Bothy Vineyard has long been committed to increasing its green best practice and reducing its carbon footprint, year on year. We are not part of a scheme – such paperwork! – but if you are in any doubt do look up our sustainability page: [www.bothyvineyard.co.uk/sustainability.html](http://www.bothyvineyard.co.uk/sustainability.html)

Help us keep up our green commitment:  
Please bring us your used natural corks and

### Special Christmas Opening dates

Saturday 14th and 21st December  
We will be open from 11-6

A warm welcome awaits you -  
mulled juice, cheese with wine tasting

We are also open by appointment  
Do not hesitate to call us on 01865 390067  
to arrange a time.

your old boxes for wine to take  
away your purchases

Bus-If you don't have a car the S9  
bus plies between Wantage and  
Oxford and the Tubney cross roads

stop is just 200 yards from the vineyard. Please visit  
our website for more information. We have also  
installed bicycles stands.

Delivery– We'll deliver cases of wine free to Oxford  
and Abingdon if we are heading there anyway.

*“....We have a good stock of  
beautifully mature 2016-2018  
vintages. ...”*

## EVENTS & TOURS

We will be at the Abingdon Business Park Christmas fair on Thursday 5 December from 11-4.

Book now for tours – Bothy has been receiving rave reviews for our 2 hour tours. Many societies and friendship groups are already booking 2020. Additionally, Drop in Tours for individuals and smaller groups will run from April to September on:

Sat 25 April  
Sat 6 June  
Sat 27 June  
Sat 1 Aug  
Sat 29 Aug  
Sat 26 Sept

**£10 PER PERSON  
TOURS RUN FROM  
2-4 PM  
PLEASE RING AHEAD  
TO CHECK  
AVAILABILITY**

Visit our website for more information.

*NB on the 30/31 May when Bothy Vineyard will be closed as we are taking part in the English Food and Wine Festival at Brightwell Vineyard. Watch this space or check our website for details.*

In 2020, Bothy will be part of the award winning Grape and Grain Tours. Visit too, the Toad Gin, Loose Cannon Brewery and lunch at the White Hart, in a fun and gastronomic day out conducted by Joel, tour guide extraordinaire. Book now on <https://www.grapeandgraintours.co.uk/our-tours/oxfordshire-tour>



## OUR WINES

**Halycon 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 festive foods.

**Côte Bothy 2016** - This deep crimson wine is packed with brambly, dark chocolate and pear flavours, supported by soft tannins and fruity spice. Lower alcohol than new world reds, but with all the fruit and length.

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

## WINE AND FOOD FESTIVAL 30/31 JUNE

Following on from the huge success of the English Wine & Food Festival in June, the Thames and Chilterns Vineyards Association has now started planning next year's Festival which will take place over two days at the same venue:

Date: Saturday May 30th and Sunday May 31st 2020  
Venue: Brightwell Vineyard, Shillingford Rd, Wallingford, OXON, OX10 8LJ  
Times: 11am – 5pm each day

Last year we attracted 800 visitors on one day. There will be more “street food” suppliers, food and food-related craft suppliers participating besides a wide range of vineyards from Buckinghamshire, Oxfordshire and Berkshire.



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