



Dear Customers  
and Friends



Spring 2017

## SPRING HAS SPRUNG AND WE'RE BACK

*with our selection of mellow, fruity wines.*

Our shop re-opens on Saturday 29 April, and will remain open each Saturday till harvest at the end of September.

Opening times - 11 - 6 or by appointment.

Besides the bright and cherry-flavoured rosé, the crisp and elder flowery Oxford Dry 2015, the lower alcohol but fruity Côte Bothy, we still have a bottles of the sparkling Wiston Estate NV. **Don't forget our excellent selection of wine-related gifts** – greeting cards, screw pulls, Maps of English Vineyards, wine aerators, bottle carriers, etc.

On 29 April we also kick off with a 2 hour drop-in tour at 2 pm. Please book ahead (01865 390067) if you would like to join us. It costs £9 per head.

Regular Saturday Tours  
-last Saturday of each month

29 April  
20 May and 27 May  
24 June  
22 July  
26 August  
30 September

### MUSINGS

As we write this newsletter we do so with a sense of foreboding. This has been a spectacularly lovely, dry Spring. As a steady succession of snowdrops, daffodils, Star of Jerusalem and flowering cherries herald each new phase of the season our hearts turn to the thought of early budburst in the vines and the inevitable threat of late-season frost. Will we get off lightly this year (as we did last year) or will there be a swift and sharp end to the 2017 vintage? Only time will tell but this is a critical time of year.

This is the way things are going for vineyards in this region – milder winters and earlier Springs can mean a longer growing season. The threat of May frosts, however, comes as part of the deal. It is that bitter sweet edge, that thrill of a superb

vintage or threat of disaster, that keeps us vine growers hooked.

On all other fronts, things are proceeding smoothly and according to plan.

The 2016 vintage is now safely bottled, save for some delicious rosé which will be turned into sparkling at Wiston Estate. Our red is in barrel for a year to oak, mature and soften off. The flavours are expressive and seductive.

### IN THE PIPELINE

As we move into Summer we will be releasing our 2016 **Doctor's Bacchus** (our first in some time, and boy have our customers missed it!) and Renaissance.

When Bothy last brought out its pink sparkling wine three years ago it was an instant success. The 2012 Halcyon Days was crisp yet soft, packed with complex summer fruits – we ran out of it all too soon. The long-awaited, only our second, sparkling rosé Halcyon Days will be available in the middle of summer – please check our website or Facebook ([facebook.com/bothyvineyard](https://www.facebook.com/bothyvineyard)) for timings..

*Tours* - Our tours have enjoyed excellent reviews over 2016 and our TripAdvisor page is looking great. We are virtually booked out for all of May.

As with last year, we will be running drop in sessions on the last Saturday of each month (normally 2pm, but do check changes in schedule during English Wine Week). We are also taking bookings for groups of 12 -30 – where the choice of date and timing is yours. Visit our [Trip Advisor Page](#).

Remember you can request canapés too which we source from our local deli – [Added Ingredients](#) in Abingdon.

### RECYCLING AND RE-USING

As you know, we take great pride in producing our wine in as sustainably as we can. And each year we try to improve the way we do things.

For years now, you our customers, have been fabulous in bringing in old wine boxes so that we can minimise packaging. Now we are asking you to bring us your used corks. What? You say? **Bothy Vineyard has signed up to the UK's only natural wine cork recycling programme – Recorked UK.** For every cork collected (we already have quite a few of our own believe me), Recorked UK will donate at least 1p to nominated charities. They also recycle corks, and supply free corks to various charities and schools for use in craft projects. This programme will benefit local wildlife charity – Wild Oxfordshire ([www.wildoxfordshire.org.uk](http://www.wildoxfordshire.org.uk)) which has recently published the State of Nature

(Continued on page 2)





## ENGLISH WINE WEEK OPEN DAYS

This year we will be running our English Wine Week Open Days (open from 11- 6) at the end of May. Come visit our vineyard at its most beautiful – frost permitting, the pink tinged flower buds will be unfurling. Free tastings all day. Wander between the vines and wildflower areas (self-guided tours available), picnic on the grounds and chat with us. Dogs on leads welcome.

The programmes for the days are

On Saturday 27 May –  
 11 am free short tour of the vineyard  
 2 pm A Wine Miscellany by Graham Harding – see below (booking essential)  
 3 pm free short tour

On Saturday 3 June  
 11 am free short tour of the vineyard  
 2 pm free short tour



### A Wine Miscellany Event- 27 May

- \* How much does it cost to bathe in Champagne?
- \* Who's 'Coca Wine' was endorsed by a Pope?
- \* Which is the only James Bond book (or film) that doesn't feature champagne?
- \* What colour was the 'wine-dark sea' in Homer's Odyssey?
- \* What would one bottle each of the world's finest wines cost you?

The answers to all these weighty questions are to be found in Graham Harding's *Wine Miscellany*, a best-seller in Britain and America and (amazingly) translated into French. During EWW Graham will be re-telling the best stories from his book and recounting new 'fascinating facts' from the world of wine - all to the accompaniment of a glass of the Bothy's best. £4 per head, booking essential with Bothy Vineyard. Signed copies available for purchase.

Graham is a local author, Bothy volunteer and ex Chair of Oxford Wine Club, who's currently doing a doctorate in the history of Champagne at Oxford University. Well someone has to taste all that good stuff... His wine-tastings and wine courses are legendary in Copenhagen, New York ... and North Oxford.

(Continued from page 1)  
 Report for Oxfordshire.

Why do we use corks at Bothy? We love corks – they feel good, are biodegradable, and naturally allow the slow ingress of air. Bothy Vineyard uses high quality “technical corks” which have been processed so that there is no chance of cork taint. We are so proud of the way they look we sell our wine “naked” ie without capsules. By using corks we are supporting the care of wildlife-rich ancient oak forests in Southern Europe.

What is there not to love?



## OXFORD FESTIVAL of the ARTS

Bothy will be offering glasses of its full selection of wines in two sessions Magdalen College School as part of the Oxford Festival of Arts on 26 June at 6pm. Come join us.

UK Budget 2017 – Since 2008 wine taxation has increased by 54%. And this Spring brought another big duty hike. Each bottle of wine will cost us 12 p more. Duty on a still bottle of wine is now £2.16, and on sparkling it is £2.77.

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

Like our blog on Facebook: [www.facebook.com/bothyvineyard](http://www.facebook.com/bothyvineyard)

e: [office@bothyvineyard.co.uk](mailto:office@bothyvineyard.co.uk)  
[www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk)

Bothy Vineyard, Frilford Heath, Abingdon OX13 6QW  
 t: 01865 390067