



BOTHY VINEYARD

## Dear Customers

### First The Bad News

Lets get this out of the way quickly: we have no wine available for sale this year. If anything the weather during flowering in 2008 was even worse than in 2007. The result was an even smaller (though, thanks to the decent autumn, good quality) crop. However, as you will see below we are trying to make the best of this but unfortunately, the fruits of our labour will not be available until 2010.

### New Oak Barrels for 2008 Red

2008 was the first year that we cropped our young red vines to produce a red wine. It is made up a blend of juice from Dornfelder, Regent, Rondo and Dunkenfelder, all varieties selected by Richard for the UK climate and to complement each other in a blend. The juice went through a normal warm fermentation, followed by a complete malolactic fermentation to remove the harsher acids. Since then the wine has been stored in new French oak barrels to mature. This is an expensive option – each barrel costs £500 - but barrels impart flavour, adds structure and also provide gentle micro-oxygenation which further softens the wine.

Even though it is really young, we are really pleased with our first attempt - lovely red cherry flavours are coming through, the wine is softening and picking up gentle oak characteristics. There is a lot of colour and body for an English red. We have yet to decide on when to take it out of barrel and bottle it. Again, this is a wine we expect to have ready for 2010.



### Bothy Sparkles Again

Finally, after 12 years Bothy Vineyard is poised to produce its own sparkling wine again. The 2008 climatic conditions produced small quantities of ripe and flavourful grapes, but with a fair degree of acidity. So we have decided to forego this year's still white wine sales to make a celebratory tipple.

We made the wine base here at the Vineyard, then shipped it off to Three Choirs Vineyard (Gloucestershire) where the bottling and the second fermentation in bottle is taking place. We will be going to Three Choirs at the end of Summer to check on the progress and decide on the *dosage* – that is the level of dryness. It will probably not be disgorged until the winter.

Roger Fisher last produced a sparkling wine in 1996 and it had a loyal following but we have not sought to follow on with another vintage until now. We do not have the classic champagne varieties in the vineyard and the resulting wine should be softer and more fruit driven than classic Champagne-style wines.

It is expected that the new sparkling will be released in 2010.

We have retained a small amount of Oxford Dry 2008 for use at the harvest lunches, etc and we may be able to make a limited quantity available to a couple of our regular restaurant customers.

**Our shop is due to reopen in 2010. However we continue to run tours. Please visit our website for more information or give us a ring.**

### Vineyard News

The vines which we planted in 2008 (Solaris and Acalon), replacing the Optima, have made good progress but will not be fruiting until at least next year. This spring we have slightly expanded our small planting of Kerner (to crop in 2011/2012) and added about 300 trees as shelter belts, some to coppice in future years, and to further encourage wildlife.

### Sad News

**It is with great sadness that we let you know that Roger Fisher, who, with Dorothea, had the great foresight, energy and enthusiasm to establish Bothy Vineyard in 1978, died earlier this year. We will miss his insights, stories and constructive criticism.**

[www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk)  
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## Paradoxically Bothy Wines Are Not Sold Out!

We have kept back some 300 bottles of our Trophy winning wine The Paradox, to be re-released in 2010. Made from very small grapes (known as “chicks” in the trade) that were exceedingly high in sugar and packed full of flavour, this unique wine won the Berwick Trophy in 2008 English and Welsh Wine of the Year Competition.

For those of you who have not tried it, the Paradox is a medium sweet white wine, with exactly the right amount of balancing acidity and boasts a good structure that we think will see it mature well.



## And Finally

Although our shop will remain closed during 2009, we hope that you will be patient and remember us in 2010. If the weather is kind to us this year – and we do deserve a good year – we hope to have a wider range of wines available: two whites, a pink, a red, a sparkling and the remains of the Paradox. We are committed to producing only wines of the highest quality and character and do not compromise in this quest. So we hope that you will find the wait worthwhile, frustrating though it may be for all of us!

*Sian and Richard*

Have you seen our spoof horror video, specially produced by Steve Hodgson? Visit the events page on our website.

If undelivered please return to:

Bothy Vineyard, Frilford Heath,  
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