



BOTHY VINEYARD

*Dear Customers and Friends*

## DOORS OPEN AGAIN AT BOTHY VINEYARD!

The shop at Bothy will open again on 1 May 2010 after one year, with a new and more extensive range of wines. In addition to its perennial favourites – Oxford Dry and Renaissance – the wines now also include an oaked white (Oxford Fumé), a rosé (Oxford Pink), a sparkling Halcyon Days and its first experimental red - Coté Bothy!!

The Bothy has not produced a sparkling wine for thirteen years and is eagerly awaited by fans of the previous vintage (Cuvée Jessica Clare Fisher) who relished its dry, refreshing but very approachable, fruity character.

Oak barrels bought in specially from Burgundy in 2008 were finally put to use to enhance the zesty character of the Bacchus grape in Oxford Fumé, and also to mature the red wine which was made from four red varieties planted 4 years ago.

In addition to all these wines a very limited number of bottles of the trophy winning wine, The Paradox, will be released once again. The Paradox,

a unique wine made from incredibly sweet and ripe unfertilised grapes, won the Berwick Trophy in 2008 and 200 bottles were held back by us to see how it would develop over time. Our patience has paid off and this medium-sweet wine has developed great depth of flavour and complexity.

For more information on our wines please visit [www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk).



We are on a steep learning curve when it comes to red wines and Richard's first red has thrown a massive deposit and needs decanting some two hours before drinking to "open up". The low price reflects this flaw.

*Left: our new look label which was designed by Ed Walker with drawings by Linda Francis, for a modern fun feel!*

### Opening Hours

**Bothy Vineyard will open between 10 am and 5 pm every Friday and Saturday and the first Sunday of every month ..... until we run out of wine. Do not leave it too late to taste our wines and enjoy them this summer when they are at their peak!**

### DEVELOPMENTS

Our new plantings (2004) are now cropping and 2009 was the first year in which our young Bacchus which is grown on a high wire system, produced a sizeable crop. Visitors will see that the even younger experimental red variety Acolon and the very sweet and golden fruited Solaris are just starting to mature in the northern end of the vineyard. These will only be allowed to bear a small crop this season to allow them more time to develop their roots and heart wood.



### SUSTAINABILITY

Bothy Vineyard has always striven to work in harmony with the environment and this year we will be listing our efforts in a new webpage on our website. Not only do we maintain our property with wildlife diversity in mind, we have increased habitat creation, spray responsibly, recycle most of our waste and use 100% renewable electricity.

To this we have now added a wine in moderation message to our sales promotions. All our wines labels now list their drink units content (the higher the alcoholic strength, the more drink units this equates to) all the guidelines for moderate consumption can be easily found on the wines page of our website.

### TOURS

Bothy Vineyard runs tours for pre-booked groups of between 12 and 30 at the cost of £7.50 per head. This includes a gentle stroll around the vineyard where the viticultural experience is explained, a visit to the winery where all our wines are made and a free tutored tasting of our wines, with cheese and biscuits. The tour lasts about two hours. For more information about this very personal experience please visit our website. Book now before our diary fills up!

[www.bothyvineyard.co.uk](http://www.bothyvineyard.co.uk)

Bothy Vineyard, Frilford Heath, Oxon OX13 6QW.  
Tel: 01865 390067 Email: [office@bothyvineyard.co.uk](mailto:office@bothyvineyard.co.uk)

## ENGLISH WINE WEEK

This year English Wine Week (EWW) will run between 29 May and 6 June. This is a national event where numerous vineyards and wineries open their doors to the public, organise extra events and work very closely with local restaurants and other food outlets. To find out more visit [www.englishwineweek.co.uk](http://www.englishwineweek.co.uk)

Bothy will be celebrating EWW by opening its grounds to the public on all the weekend days – ie **29, 30 and 31 May, as well as 5 and 6 June**. The gates open at 10 am and shut at 5, and we will run a free 1 hour tour at 11 am on each of these days.

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,  
Oxon OX13 6QW

On these days visitors are also welcome to picnic in the vineyard. Children and dogs (both kept under control – we now have free range chickens) are welcome, all at your own risk: vineyards are active farms with all the attendant hazards from farm equipment to rabbit holes.

We are seeking to work with a local business, which may find it mutually beneficial to promote their products during our open days. If you are interested do contact Sian on 01865 390067.

See you all soon,

*Sian and Richard Liwicki*

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A gentle reminder - we only take cash or cheques. Sorry.

If you would like to receive this newsletter by email we can send it to you as a link to our website. It will save paper and stamps. Just email us and let us know:  
[office@bothyvineyard.co.uk](mailto:office@bothyvineyard.co.uk)