SPRING 2013

Dear "Pfriends" of Pfeiffer,

I love Spring! Everywhere you look, there is 'springing' going on. Bulbs are 'springing' up from the earth, new growth is 'springing' from shrubs, trees and grapevines. The turtles will soon be 'springing' (be it all ever so slowly...they are turtles after all...) from their Winter hideaways, and making their way back to our Sunday Creek, under the bridge at the winery. Paddocks have new lambs, new calves and new foals 'springing' over the land, which itself, is bursting with new green, Spring growth. It is no wonder we all have **"a spring in our step"** now that Spring is here.



At Pfeiffer Wines, we are certainly 'springing' into Spring. We have 4 **new vintages** of wines 'springing' into this newsletter and 1 **brand new wine style**, all from the exciting 2013 vintage. Our weather for the 2013 vintage and harvest was almost perfect and Jen and Chris have captured the "pfresh" and lively character of each grape variety. All of the new vintages in this newsletter are wines that are not matured in oak barrels. Jen likes to bottle as early as possible after the grapes have been turned into wine, so that all the "pfreshness" is captured within each bottle and not allowed to escape into the atmosphere. That is why the new vintages are 'springing' with life and vitality. Aahh, the joys and delights of Spring!

The brand new wine style is our **2013 Pfeiffer Pinot Grigio**. Look inside the newsletter to see a picture of the modern and artistic label on the bottle of the Pinot Grigio. It too shows a vineyard bursting to life with fresh, green, leafy Spring growth. Here you can read more about this exciting new addition to our wine portfolio. And yes, it is part of our **Spring Racing Wine Pack!**

Now, turn back to the front cover of the newsletter. Do you recognise the jockey on Ann Killeen's gorgeous horse called "Fino"? Now there is a winner to back at this year's Spring Racing Carnival! Or do you think the jockey should not give up his day job and stick to making wine? After all, he has now made 40 vintages. I know I may be accused of bias, but I do think Chris looks quite "pfine" on Fino.

So the year of celebrating Chris's 40th vintage is nearly over. The final celebratory "shin dig" is the "pfamous" and "pfabulous" **Pfeiffer Pfrolic** on our Sunday Creek Bridge. We are very excited about welcoming **Adam Pizzini** from **Rinaldo's** in Wangaratta as our new caterer for the Pfrolic

this year. Adam has already put together a delicious "pfeast" for us to enjoy as we brunch into lunch on **Sunday November 3rd**. With more than half the places booked, do not delay in ringing the winery or reserving your seat online via our website.

And as a special little treat on **Saturday 2nd November**, Chris will showcase (to a maximum of 40 people; 1 for each year he has made wine) a special tasting of the classifications of Topaque and Muscat plus some very special vintages of his Christopher's VPs followed by a delicious **Pfeiffer High Tea**. Details are inside the newsletter.

We, as Pfeiffer Wines are always looking for an excuse to party and next year in 2014, we have a really good one. Chris and I bought our property in 1984. I don't know where the time has gone, but we will be celebrating **Pfeiffer Wines' 30th Birthday next year!** It won't be like the 10th Birthday, nor the 18th or the 21st Birthday parties but we do have a "pearler" of a year planned for 2014. We are ready to party and we want you to join us, to re-live some of the "pfun" times, and enjoy some of the hidden gems from the winery museum of wines that have been buried in the deep, dark depths of the family cellar. Look out for the Summer newsletter to see how we are planning to fill the blank canvas and try to join us at some of the "pearler" activities, planned for next year. I am a tease, aren't I?

Till next time, My fondest regards,

Robyn Pfeiffer

