

EARLY AUTUMN 2013



Dear "Pfriends" of Pfeiffer,

I couldn't wait till Autumn officially started to tell you our exciting news, so bear with me as I very excitedly tell you about **our new website**. Now, those of you who know me well also know that I have never embraced the new age of technology, in fact I think I should have been born several centuries ago! But when I look at our new website, **I am excited, I really, truly and ruly am excited**. Please have a look at www.pfeifferwines.com.au and please let me know what you think. Do you like the overall look of it? Is it easy for you to find your way ("navigate") around it? Is there enough information on the areas of Pfeiffer Wines that interest you? I know we can never please everybody all the time, but we have certainly tried to encompass everything we know our "pfriends" like. We really do value your feedback, **so please let us know!**

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The early part of a new year always creates a lot of excitement in any wine grape growing area and it is no different for us at Pfeiffer Wines. We are approaching the **2013 vintage** with great hope and expectation that we will have a normal year. We don't want to be greedy and ask for an exceptional year so we are hedging our bets and just asking for normal. As you read this, different grape varieties will be at various stages of ripening. Most will be beyond "green pea" stage. Others will be fuller, with more juice inside each precious berry and some earlier ripening varieties will be going through veraison, which is when the berries start to change colour. It is a very exciting time as we get ready for all the hard but fulfilling work of harvesting fruit, making the first part of what we hope will be **future award winning wines**.

Vintage 2013 sees **Chris working his 40th vintage**. Jen, Chris and I were talking the other evening about how difficult it is for young winemakers these days to learn about making fortified wines. I made the comment that it wasn't impossible, as Jen had learnt how to make them. Jen replied "yes but I had Dad as my mentor". This is true, for Jen began her passion and love of these wines back in 2000 when she first came home to make wine. Since then she has added a few other winemakers to her "pfavourite" list of wine mentors, namely David Morris, James Godfrey and David Guimaraens who Jen worked for in Portugal. Anyhow, back to Chris. As a veteran of the wine industry, Chris has had the privilege to work under and work alongside some of the "greats" of the Australian wine industry. These people mentored Chris and Chris in turn has not only mentored Jen but many others who have had contact with Chris over the last 40 years. Always generous to share his knowledge and love of his craft, he will continue to do so at the **Taste Of Rutherglen** festival this year, when we will have our last Taste Of Rutherglen dinner on our bridge with Leigh and Jeanie Hall as our caterers. They are retiring after this, their final

swan song. I often talk to Chris about retiring too but I think he loves this industry more than the idea of retiring. We will all celebrate Chris's passion on both Saturday evenings at the **40 Years Celebration Dinner** and on both Sunday mornings at the **Chris Pfeiffer Masterclass** where Chris will show you the **8 best wines he has ever made**...now I want to come to that!!

In amongst all the hubbub of harvest and vintage we also have Easter. I love Easter! We close the Cellar Door for Good Friday, which is a real treat, and then start bright and early on Easter Saturday with our traditional **Easter Breakfast on our Sunday Creek Bridge**. I enjoy Easter Sunday especially as we start the day even earlier with the **Ecumenical Dawn Service**. It is so special to sit on our bridge, as the sun rises in the east and the chorus of birds welcome the new day. For those who are not such early birds, Easter breakfast starts at 9am.

If you can't come to us during Easter, the weekend after Easter is our **Autumn Farmers Market**. Vintage will still be continuing so we obviously like to keep busy. And, as you will see when you look inside the newsletter, the 'Save the Dates' from our last newsletter, now include all the details for **Brisbane** and **Melbourne**. We are still working on **Sydney** and **Canberra**, so keep watching this space. It is always great to catch up with you on our own turf but it is also exciting to come away and get a taste of city life too.

Be it here or be it there, we look forward to seeing you in 2013, a special year for us and hopefully a special year for you too.

Till then,
My warmest regards,

Robyn

Robyn Pfeiffer