

SPRING 2016

Dear “Pfriends” of Pfeiffer,

These days I find I often use the colour of my hair as an excuse but this time, right now, I am using it as a reason...and the reason is... I am beginning to de-clutter. Well, I have been told that is what it is called, when one starts to sort through the “stuff” one has kept for a long time, for whatever reason.

Recently, I was sorting through my recipe books and deciding that the ones I have loved and used over and over again, the ones that are falling apart and are splattered with food and cooking stains are the ones I will keep. The others in pristine condition are hopefully on their way to a new home via our local Op Shop. In amongst my cookbooks, I found a sheet we had created on our “pfamous” **Pinot Noir** vines, many years ago. I had already decided I would tell you about Pinot Noir in this newsletter, as...guess what... it is back, well, sort of back. So when I found this sheet, it clinched the story for this letter to you.

As you know, our Pinot Noir vines are the **oldest** on our Sunday Creek vineyard. They have had the hardest life, beginning with their trip here, originally from Burgundy in France. They have suffered through many, many floods, times of great stress through drought, and like we humans, they continue to age. They have become very gnarled and nobbly, some have not responded to all the love and affection heaped upon them and have given up their zest for life, while others are “soldiering on”, but struggling more and more as the years go by. For some, the final straw was the severe frost in the Spring of 2013. **For us, that terrible event caused 90% of the entire crop of Pinot Noir to be scorched and lost.** The frost at that very sensitive time of the year, is like a blow torch on the vines. At first we realised we had lost the potential crop. Little did we realise, the frost damage had burnt the nodes back into the arms of the vine, so once again, the following year, we only had a tiny crop. We had to make some tough decisions. We need our Pinot Noir for our Sparkling Pfizz Red and we need it for our much loved and hard to access, Pinot Noir as one of our red wines.

Time for the drum roll “pfolks”. **At the hands of my clever winemakers, Chris and Jen, we have used several vintages of these precious grapes to make the Pfizz Red, newly released in this newsletter and from 2015 vintage, we have made a small quantity of our red wine Pinot Noir.** “Yay”! I hear you say. The sad thing is, there is very little of it, so again, we have decided to sell the wine without having it available for tasting at the cellar door. This way we can stretch it out for longer so “those in the know”, end up getting some. You are lucky, because you, dear reader, get to be able to order the wine. However, the story doesn’t end there. Despite all our efforts, the vines continue to decline. The cost of maintaining them is enormous for the small volume of wine we are able to make. I am pleading and begging that we keep on trying to revive the remaining vines, so we can keep on producing our very unique style of Pinot Noir from these very “pfamous” or rather, infamous Pinot Noir vines. I know those of you who know our Pinot Noir from past vintages are supporting me with my pleas.

Back to the de-cluttering. On the sheet that was neatly tucked inside one of my cookbooks, were two quotes from people who had been kind enough to write to us commenting on the Pinot Noir they had purchased from us many years ago. I am flattering myself, or rather, Chris and Jen, as the winemakers, by repeating their messages here...plus it might help my begging and pleading!

“I have just opened my Pinot Noir to have with dinner and it is really one of the best wines I have ever drunk. I



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would not have expected Pinot Noir to come out so well in your climate and I recall other wineries in the area trying it and giving up because it is a difficult wine to make".- Gordon Mitchell October 2007. "This evening I have had the pleasure of sharing a 2001 Pfeiffer Pinot Noir. I am not a wine expert, but I consider it one of the best wines I have ever tasted".- John Franze 2008. **And John cellared the wine for 7 years before sharing it which is a testament to the specialness of the wine and our style.**

I am also including the recipe which was also printed on this now "pfamous" piece of paper. The recipe for **Roasted Lamb Shanks** came from other customers of Pfeiffer Wines, Greg and Anne Felsch and has now become a "pfirm Pfeiffer pfamily pfavourite", naturally accompanied by and absolutely delicious with this, our new release of our **2015 Pinot Noir**.

I do hope you enjoy the wine and the roasted lamb shanks as much as we do.

For those of you who receive our regular deliveries of wine by being a wine club member, **keep an eye out for the rare times ahead when a Pfeiffer Pinot Noir, makes its way into a very special wine club pack.** Treasure it, but most importantly, enjoy it. That is why we make wine, for yours and our pleasure and enjoyment.

And talking of enjoyment, within this newsletter, we have lots of other new vintages releases of wines apart from our **2015 Pinot Noir** and our **Sparkling Pfizz Red**. These ones are marked with NEW VINTAGE RELEASE. Recently a new customer to our cellar door asked me to explain what that meant. So here I go in case you want to know too.

We hope that every year when harvest time comes around, that we will pick the grapes of the different varieties and make them into wine from that year. That year is called the vintage. So when we have a **NEW VINTAGE RELEASE**, it means that the previous vintage or previous years of that wine, have sold out and we have released the next year or the next vintage of that particular variety. Similarly, when we write **LIMITED BOTTLES LEFT**, we mean we are soon to sell out of that particular vintage or year of that wine. This is to give you the opportunity to stock up on that wine, if it is one of your "pfavourite" Pfeiffer wines. We are doing our best to keep you up to date with what is happening.

It has been wonderful to catch up with lots of you at our cellar door and at our extremely popular events away from the winery. We are already planning for 2017 and hope what we have in store for you will be as well supported as the events for this year have been. We really appreciate your support, your on-going loyalty to our winery, our family and our wines. You are part of our "Pfeiffer Pfamily" and we thank you for that.

Till next time,

Kindest regards,

Robyn