

## SUMMER 2015/2016

Dear Pfriends of Pfeiffers,

“Happy New Year”!

Hang on, whoops, do I hear you say, don't I mean “Happy Christmas”? Doesn't that come first? Yes it does...but...you see, **it all depends when a new year starts for you.**

For us here at Pfeiffer Wines, our new year begins after our “pfabulous” and “pfamous” Winery Walkabout which is held every Queen's Birthday Weekend in June. It is then, **in the depths of Winter, that we start pruning the vineyard.** Bbrrrr! Yes it is cold but this short time of 10 weeks is when the vines are dormant and can be cut or rather pruned, in a particular way which will determine the way the vine will perform for the next harvest time in the actual New Year. By the end of August the pruning job has been done and each vine now knows exactly what it is expected to do.

But wait, we have to get through the Spring time blues. Most people associate Winter with the blues but **Spring is our most crucial and worrying time of the whole year.** Being on the plains west of the Great Divide, we are subject to the cold night temperatures under the big expanse of clear night skies and that means frost. Frost while we prune in Winter is our friend, or rather “pfriend”. Frost in Spring can destroy our potential crop. You see, if we get frost when the vines are shooting their brand new leaves and producing their delicate flowers, it is like putting a blow torch over the vineyard. Can you imagine trying to make a salad from a lettuce that has been put in the freezer? If the vineyard gets frosted when the vines are in this vulnerable stage, then all that hard work of pruning during Winter is wasted. The potential crop is like the lettuce from the freezer. It is gone and will not have a chance to come again till the vines have been pruned again next Winter. So while we rejoice that Spring has sprung and our world is springing to life again, we worry, we watch and we wait with our fingers and toes crossed that we will come through Spring with our crop for the next year safe.

**Then comes Summer with the glorious warm days, the extra daylight and the growing season in the vineyard.** Having got through Spring, the vines become thick with tough, almost leathery leaves, protecting their precious crop of grapes from too much sun. The bunches of grapes continue to get larger as the berries swell and by Christmas, they look like bunches of green peas. We (with the help of our scarecrows) have scared off the birds and the bugs and now, as we say **“Happy New Year”!** We watch and wait for each variety of grape to ripen, change colour, develop flavour and eventually be ready for harvest, usually in early February, as Summer ends. Some people say this is the start of the new year, but I truly believe for us, our new year began last Winter.

So now into **Autumn, one by one, we harvest the “fruits of our labour”.** As each variety of grapes reaches optimal ripeness and full flavour, we pick the grapes, we harvest our precious crop. Sometimes this is during the cool hours of the night by a grape harvesting machine and sometimes it is harvesting by hand at the beginning of each day before it gets too hot. This is the most exciting time of the year, the beginning of the wine being made. Some would say this is the start of the New Year but I am sticking to my belief that the New Year for us began last Winter. However it is the beginning for the wine. With Vintage 2016 coming soon, it will first be the harvest or the picking, then the crushing and then a myriad of winemaking activities which I will tell you about in “The Life of a Winemaker” as seen through my eyes, (those being the eyes of the wife



**PFEIFFER WINES**

ABN 42 269 441 486

PO BOX 35

167 DISTILLERY ROAD  
WAHGUNYAH VICTORIA  
AUSTRALIA 3687



TEL: (02) 6033 2805

FAX: (02) 6033 3158

CELLARDOOR@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU

of one winemaker, and the Mother of the other) next time in our Autumn 2016 newsletter.

Before I finish my last Dear Pfriends of Pfeiffer letter for this year, can I quickly encourage you to look at the option to **send your friends and family in the UK, a “pfabulous” Pfeiffer gift pack of wine**. If you have a friend who would be interested, please pass this information onto them. Tell them the wine delivered is cheaper than the postage from Australia, so certainly worth reading about it. Remember we can now send gift packs of wine to the UK at any time of the year.

And then of course, there are your own Christmas and New Year wine requirements. We have hand selected a dozen bottles of our wines, the wines **we will be enjoying** this Christmas, which I have matched to the traditional Christmas lunch that we will be enjoying on what will hopefully be a coolish Christmas Day. My husband Chris loves to have a hot Christmas dinner, and let's face it, you have to cook sometime.

**If you want to choose your own Christmas and New Year celebrations selection of wines**, then please take advantage of us paying the freight for you on any combination of 12 bottles of wine or multiples of 12 bottles. Our cut-off date is Friday the 29<sup>th</sup> January 2016, so take advantage of our gift to you.

**We are looking forward to 2016**. We have already planned the year so look at what is coming up and plan to be part of it. Accommodation is always the key so book your accommodation before you book with us. Please ring us if you need help selecting a place to stay.

So before I sign off this Dear Pfriends letter, **I AM going to say, Happy Christmas AND Happy New Year!** May your time spent in this last little bit of 2015 and the first little bit of 2016 be filled with peace and joy as you spend time with friends and family. May you be blessed with good health in the New Year and have many, many opportunities to enjoy Pfeiffer's "pfine" wine. Thank you for your loyalty and ongoing support of our winery and all of us in it, my family and my "pfantastic" staff. We all strive to make things better for you all the time, not just the wines but our level of service as we make sure you have "pfun" at Pfeiffers!

Happy New Year!

Warmest regards,



Robyn Pfeiffer

PS: Check out the front cover of this newsletter. If you are holidaying in the area from the 27<sup>th</sup> of December through to the 10<sup>th</sup> of January come and enjoy this view and our wine cocktails at the very popular **Bridge Bar** on our Sunday Creek Bridge.

PPS: Summer market is Saturday 2<sup>nd</sup> January.

PPPS: If you want more details about anything, wine tasting notes, Pfeiffer "pfuctions" or any other queries, please ring the winery on 02 6033 2805 OR hop onto our website, [www.pfeifferwines.com.au](http://www.pfeifferwines.com.au)