

WINTER 2013

Dear "Pfriends" of Pfeiffer,

Chris has always said he won't comment on the vintage "until all the grapes are safely housed in the winery". Well, as of last Friday, (actually 26th April), all the grapes are safely housed in the winery. Thank goodness. We all heave a collective sigh of relief because from now on, Mother Nature will only be our friend, or hopefully, be like you, our "pfriend"! All the different grape varieties are now harvested, all the crushing has been done, some of the wines have been finished and are now ready to be bottled while others are having their journey of maturation through the oak barrels. Only time will make these gems ready for bottling and release. And by the time you are reading this, the fortified grape varieties which are the last ones to crush each vintage, will also now be finished their winemaking journey and about to begin their never ending journey maturing in oak barrels forever. **For Chris, his 40th vintage** is complete but for both Chris and Jen, the on-going care of the wines continues forever.

Jen is really pleased with the **2013 vintage**, with reds being robust and "pfull" of "pflavour" and whites showing distinctive varietal fruit characters. To hear what Jen says about the fortifieds, **tune into Channel Pfeiffer** in the resources section on our website. **Both Chris and Jen appear "live"!** Chris, having now completed 40 vintages, says "Vintage number 40 for me was a much better vintage than vintage number 1, as we had much better weather conditions this time round". 1974, when Chris began his winemaking career was a wet year and this year was almost perfect, with our long, dry, warm summer and autumn.

In this newsletter you will see the very **"pfirst" release from the 2013 vintage**. It is a very welcome return of **our Ensemble Rosé**. Unlike earlier vintages, this is a paler rose pink colour that is SO VERY pretty. The "pflavour" is fresh and fruity with a hint of spice that is absolutely enticing. There is also another new vintage release at the other end of the "Red Wines" section, with our **2011 Cabernet Sauvignon**. It is a **crackerjack** wine, a **bobby dazzler**, a **true blue** example of Cab Sav!

The Cab Sav is one of the wines in **Chris's 40th Vintage 6 Bottle Pack**. Chris has chosen 6 different wines that he has always loved since starting to make wine, 40 years ago and before that as well. Have a look at the other 5 in his 40th vintage pack and order 1, 2 or more while the wines are available.

And "pfinally", before talking about other things than Chris and his 40th year of winemaking, I had just better explain the front cover of the Winter Newsletter. Many of you will know that Chris is a devoted and very loyal "pfan" of the Essendon Football Club in the Aussie Rules Football League. From one of our Art Shows, local artist, Vera Reeves, saw Chris wearing his Essendon scarf, and painted him. I loved the painting, even though I am a Sydney Swans supporter, and



PFEIFFER WINES

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bought it. Vera has kindly given permission for it to be the front cover of our newsletter. Despite your personal footy allegiance, I am sure you will agree it is a good likeness of Chris and a bit different to seeing him with a glass of wine in hand!

Now, the next **absolutely thrilling and exciting news** for the Pfeiffer "pfamily" is the very welcome and safe arrival of our newest grandchild, **Tessa Genevieve**, a daughter for Melissa and Matt and sister for Hunter. Needless to say, both families are absolutely thrilled and she is a really cute little poppet. Her big brother is very kind and loving and even lends her his special cuddly toy when she is sad or he says, "Tessa sad. Mummy fix." Fortunately Mummy can!

Now that vintage is over, we are about to go on **"the road again"**..."I can't wait to get on the road again"...is this starting to sound like I am bursting into song...now that is questionable! Have a look inside our newsletter and see if we are coming to a city near you. Some of the venues are small so if you would like to come, please book immediately. We know that you **love our Slow Sunday lunches**. We love them too and we love the opportunity to catch up with you on your patch. Our Wagga "pfolk" need to make sure we have your correct email address, as Wagga Wagga is our regional destination for a dinner later this year. Watch out for email notification.

Last but not least, I would like to say a HUGE thank you to those who have helped to make vintage 2013 the success it has been. "Pfirstly", Mother Nature, (MN), apart from a hot hiccup in January, well done MN. We needed it, so thank you. We welcomed on board **Simon Pyle**, who is living in Corowa and is working in the winery with Jen, Jamie and Chris. Simon appeared on our Facebook page in the 2013 Anzac Day March as a Veteran from the Australian Defence Forces. We also enjoyed the company of **Charlie Henschen** and **Peter Gajdics** as trainee winemakers from USA and Hungary. Charlie and Peter lived with us in our home as well as worked in the winery as part of the Agricultural Exchange programme. They were both good cooks which helped especially when Tessa was born and I left everyone to their own devices and went to Melbourne to meet her!

Some wonderful wines have been made. And some other wonderful wines are listed as **VERY LIMITED STOCK REMAINING**. As you know, we only say it if we really mean it. We have our **Freight Free offer** (some may have to assist with a distance surcharge) **valid till July 19th**. With Winery Walkabout over the Queen's Birthday weekend in June, we certainly cannot guarantee the wines you want will still be available after this date. And due to the tiny quantities made from the 2011 vintage, we have no back up vintage stocks or wines ready yet to release. So don't miss out on your "pfavourites" and take advantage of the saving offered to you by Pfeiffer Wines paying the freight costs.

There are heaps of other things to mention but you will just have to read the newsletter, as I have run out of room. Too much to tell and all worth the telling!

Till next time,
My warmest regards,



Robyn Pfeiffer