

## AUTUMN 2022

Dear Pfriends of Pfeiffer,

Well here we are, already several months into the new year of 2022. We are all probably wishing for the same things this year, like a year not defined by COVID-19, a year that is 'sort of' what it used to be pre-Covid and most importantly, a year of good health. I think if we get to Christmas and feel these wishes have been granted, we will know that 'all our Christmases have come at once.'

Very late last year, Chris and I celebrated our **Golden Wedding Anniversary...** 50 years!!!! For those of you who know the story of our 40th Wedding Anniversary, you will be pleased to know that Chris redeemed himself and gave me beautiful gold earrings.

Wedding anniversaries, marriages or partnerships and vintages of making wine, share a lot of similarities. There are ups and downs, things to celebrate and commiserate and hopefully smooth sailing most of the time. Growing grapes is a bit like a growing relationship. You have to tend the vines, prune them with care to make them strong, nurture them as they burst into life and care for them lovingly to see the fruits of the labour that has been put into them. Every year we do this with our vines and every year, we look forward to the reward of the vintage. This year's vintage was looking like it would be 'a crackerjack' with mild summer warmth after plenty of soaking spring rain then.....VROOM! Two weather cells decided to meet over Rutherglen and we received more rain in a few short hours that our usual annual amount. Luckily for us, the only damage was erosion in the dirt tracks and some split fruit in bunches of fruit. These bunches have now been picked and dropped on the ground to be turned into the soil as 'rotten fruit makes rotten wine' and by getting rid of it we have protected the fruit we have left. Yes, it is a diminished crop but the dry heat and wind since, means that what we have left is good. **And vintage 2022 has begun.**

This is an exciting time to visit Rutherglen. You might see mechanical harvesters at work or hand pickers amongst the vines. You might see tractors pulling bins laden with freshly harvested grapes. You may even be lucky enough to see the 'goings on' back stage.

You may also be 'pfortunate' to be coming to Rutherglen's food and wine festival - **Taste of Rutherglen.** 'Tastes' as we affectionately call it, is on **Saturday the 12th and Sunday the 13th of March.** For those who live in Victoria (Labour Day) and the ACT (Canberra Day) it is a long weekend. If you are not booked in already, please plan to come for a weekend of enjoying delicious food matched beautifully to Rutherglen's best wines. You can find all of the Rutherglen winery's gastronomic delights at [www.tastesofrutherglen.com.au](http://www.tastesofrutherglen.com.au)

Tastes has been enjoyed every year, (luckily even in the two Covid years) since 1988. I guess you can say we have done it a few times before. We hope to see you here at **Pfeiffer Wines** during the two days but also at our **Sunset Wine Down** (Free Entry) on the Saturday night from 5pm – 8pm, when Dave Daly is strumming and singing to entertain us while we sip on 'pfine' Pfeiffer wines or our 'pfamous' wine cocktails. Please check out all of the details on our website under the Events/Coming Events tab and book yourselves in at our beautiful winery. There is plenty of space and shade on the lawn area near the music rotunda. You may also want to bring your own picnic rug, bean bag or fold up chair in case all our tables and chairs are taken. There is also a local bus service that evening to Rutherglen, Wahgunyah and Corowa and you can book this service through the Tastes of Rutherglen website written above. Certainly,



**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](mailto:CELLARDOOR@PFEIFFERWINES.COM.AU)

[WWW.PFEIFFERWINES.COM.AU](http://WWW.PFEIFFERWINES.COM.AU)

the organisers have tried to think of everything.

As always, our newsletter has loads of other important and interesting information for you too.

The important information includes the wines we are very soon to run out of, the double trophy winning 2019 Cabernet Sauvignon, the 2021 Pinot Noir, the 2021 Gamay, the 2019 Pfeiffer Carlyle Chardonnay Marsanne and the other double trophy winning red – the 2019 Pfeiffer Durif.

For those who love the wines fresh off the mark, we have just released the 2021 Frontignac and 2020 Tempranillo, which incidentally is our wine match for our Slow Roasted Indigo Valley Lamb cooked in Turkish Spices served with a Tomato Choban (Turkish) Salad, Pomegranate Cous Cous and a fresh herbed Zhug dressing at Tastes of Rutherglen.

The interesting information comes in the story about our very special and much loved **Sunday Creek Bridge** between the winery and the Sunday Creek Vineyard.

I have to admit it was the photo of the bridge and the creek on the real estate brochure that captured my heart when Chris first suggested to me, 38 years ago that we purchase this abandoned property which has become our home and working winery.

I never realised the importance the bridge would be to us in expanding our business, that the bridge would become a picnic hotspot, a wedding ceremony venue, a place for proposals as well as a place to scatter the ashes of loved ones as their final resting place. I never thought we would eventually claim to have the second most photographed bridge in Australia!

I never realised we would have to do the massive repairs to the understorey of the bridge when we thought we only needed to replace the decking. I remember Graeme Walter our bridge engineer saying, 'if you think you have problems on top, your problems are far greater underneath!' This was certainly news Chris and I did not want to hear. However, as a bridge that connects the original Sunday Creek Vineyard to the winery, sometimes carrying tractors pulling bins full of tonnes of grapes, it is vital that it is functional and safe. So fix it up we did. It was a fascinating job to watch as a spectator.

Kylie has put together a reel to show the journey of the restoration. You can see this on Instagram or you can come and visit and ask to see our booklet that we put together in 2003 after the job was done.

We are being brave and putting together our trips to you for lunches and dinners in your backyards...well not literally. Our next newsletter will have the details of all of these special functions, including dates and venues, so that will be something to look forward to and then plan to catch up in your patch. **In the meantime, please come and visit us in our patch.** Tastes of Rutherglen is your first reason to come, followed by Easter (we are only closed on Good Friday) and school holidays or every other day in between. **Autumn is the best time to come with the most beautiful, predictable and stable weather. Just remember to book for your Seated Wine Tasting.**

Till we meet again, hopefully very soon,

My kindest regards,



Robyn Pfeiffer