

## AUTUMN 2017

Dear "Pfriends" of Pfeiffer,

**This letter is from us, the bunch of smiley faced grapes on the front cover of our Autumn Pfeiffer Wines Newsletter.** Here we are, sitting in the Pfeiffer's Sunday Creek and Carlyle Vineyards ripening beautifully, gaining lots of flavour, so that our winemakers, Chris and Jen Pfeiffer, can turn us into beautiful wine. It has been a slow start for us this year. Usually some of our 'pfriends' here in the vineyards, like our Chardonnay and Pinot Noir cousins, have already been plucked off the vines and sent on their journey to the winery to be turned into delicious wine for you. But we are still sitting here, still smiling, while we patiently wait our turn for our next adventure of going from smiley faced grapes to delicious wine. **We know our vines had lots of wonderful rain last Winter and we know the Spring was crisp and cold so we think this has made us take a lot longer to ripen than usual.** In fact, it has

taken us about a month longer. Still, that is ok because a long, slow ripening just gives us more "pflavour" and that is what Chris and Jen want. When they turn us into beautiful wine it makes them smile and when you enjoy their beautiful wine, you smile too.

When you open up the newsletter and read about all our wines, all 35 of them, you will see each one has a face next to it. But the face is blank!! Now you can have some "pfun". We like having "pfun" at Pfeiffers. Pick up a red pen and as you read the little description of each wine, give it your smiley face rating. When Robyn does it, she gives everything a big happy smile, some even get happy hair as well. However, she understands that you might like some of our Pfeiffer wines more than others, so come on, pick up the red pen and have some "pfun". This game also makes it easier for you to work out which wines you would like to order. **Remember you can order 1 of this or 2 of that OR in any combination you like just so long as it adds up to 12 bottles in each carton. You can also order 12 bottles the same if you like too. It is up to you to choose. The important thing is to get your order to the winery before Friday 31<sup>st</sup> March. That way the Pfeiffers will pay the freight costs for you.** They also pay to get us plucked off the vines and turned into all of those 35 delicious wines. They are really good people who know how to grow good grapes and make beautiful wine.

Oh listen, I can hear boots walking in the vineyards. I think Chris and Jen are coming to taste some grapes again to see if any of us are ready to be turned into wine yet. I wonder if it is my turn yet. It is SO exciting. I can't wait to see. Maybe I will have to stay here a bit longer which is ok. I know Chris and Jen only want me when I am ripe and ready.

**Hello Everyone, it is Robyn here now.** Those cheeky little bunches of grapes are doing a great job aren't they? You will be pleased to know that some of them are now ripe and ready and our 2017 grape harvest and vintage has just begun. Starting in Autumn reminds me of vintages in the 80's and 90's so it will probably be a late finish with some of these smiley faced grapes staying out in the vineyard till May. The important thing of course is that they are harvested when they are ripe, full of flavour and ready to be turned into our



**PFEIFFER WINES**

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beautiful Pfeiffer wines.

**You, my "Pfriends", will have the opportunity to enjoy some of our beautiful wines if you are able to come to our Capital City "Pfeasts".** The details are inside this newsletter and bookings have been taken already so please ring the winery on 02 6033 2805 or book online, [www.pfeifferwines.com.au](http://www.pfeifferwines.com.au). if you would like to come. All of the restaurants are close to public transport so we have made it easy for you to join us.

We also love welcoming you back to our beautiful winery in its idyllic location on the banks of Sunday Creek. **Plan to have an Autumn picnic on our bridge** or come to our **Autumn market** or to one of our **Artist in Residence** months. Now that is a triple A rating or 3 great reasons to come back and visit us in person. We all look forward to welcoming you to Pfeiffer Wines.

Sadly, there is one person who will not be able to welcome you back to our winery. Our dear work mate, **Paul Wood** has very recently passed away. Paul was known to so many of you from when you visited our winery cellar door. Paul worked with us for almost 8 years and also represented us within the wider local region, placing our wines into lovely eating houses. He is greatly missed by us all as a workmate and a friend and I know you will miss seeing him here too.

I don't like to finish on a sad note so I am pulling myself up by the boot straps and preparing for the "pfun", excitement and adrenalin rush of harvest and vintage. Keep watching this space to see what happens to these cheeky little smiley faced grapes. Who knows what stories they will have to tell you next time.

My best regards to you all,

*Robyn*

Robyn Pfeiffer and the Grapes 



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**"PFEIFFER'S PFINE WINE PFOR PFINE PFOOD AND PFABULOUS PFOLK"**