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**PFEIFFER WINES**

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**PFEIFFER**

— WINE CLUB —



CHRIS AND ROBYN AT THE BRISBANE WINE LUNCH 2017

*Thank you for being a part of our Wine Club “pfamily”.*



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NEXT WINE CLUB DELIVERY - FEBRUARY 2018

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**CARLYLE CUTTINGS**

— SUMMER 2017 —

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# WINE CLUB PACKS SUMMER

**MIXED 4 Bottle Pack** \$75 ~~\$95.90~~

2017 Pfeiffer Riesling  
2017 Pfeiffer Pinot Grigio  
2014 Pfeiffer Shiraz  
2014 Pfeiffer Durif



**MIXED 12 Bottle Pack** \$220 ~~\$286.10~~

2017 Pfeiffer Riesling x 2  
2017 Pfeiffer Pinot Grigio x 2  
2015 Pfeiffer Marsanne x 2  
2014 Pfeiffer Merlot  
2015 Pfeiffer Tempranillo  
2013 Pfeiffer Cabernet Sauvignon  
2014 Pfeiffer Shiraz x 2  
2014 Pfeiffer Durif



**RED ONLY 4 Bottle Pack** \$80 ~~\$107.50~~

2014 Pfeiffer Merlot  
2016 Pfeiffer Tempranillo  
2014 Pfeiffer Shiraz  
2014 Pfeiffer Durif



**RED ONLY 12 Bottle Pack** \$230 ~~\$343.50~~

2012 Pfeiffer Pinot Noir  
2012 Pfeiffer Carlyle Cabernet Merlot  
2014 Pfeiffer Merlot x 2  
2016 Pfeiffer Tempranillo  
2015 Pfeiffer Tempranillo  
2013 Pfeiffer Cabernet Sauvignon  
2013 Pfeiffer Carlyle Shiraz  
2014 Pfeiffer Shiraz x 2  
2014 Pfeiffer Durif x 2



**WHITE ONLY 4 Bottle Pack** \$75 ~~\$100.30~~

2017 Pfeiffer Riesling  
2017 Pfeiffer Pinot Grigio  
2015 Pfeiffer Marsanne  
2007 Pfeiffer Chardonnay



**WHITE ONLY 12 Bottle Pack** \$220 ~~\$300.50~~

Pfeiffer Sparkling Pfizz White  
2017 Pfeiffer Riesling x 2  
2017 Pfeiffer Pinot Grigio x 2  
2012 Pfeiffer Wine Makers Selection Pinot Grigio  
2015 Pfeiffer Marsanne x 2  
2007 Pfeiffer Chardonnay x 2  
2014 Pfeiffer The Carlyle Gewürztraminer x 2



[LIMITED RELEASE MUSEUM WINE] [WINE CLUB ONLY]

## G'DAY "PFRIENDS"!!!

**It's hard to believe it's already Spring again. Before we know it, it'll be Christmas and we will be preparing for another vintage.**

Our ties to the land certainly sees life flow with the cycle of the seasons - I love this cyclical nature of our work, and the challenges that the different seasons throw at us on the different years.

Last year, we experienced the wettest (and coldest) Spring for some time, which ultimately saw our Sunday Creek vineyard completely flooded and the lower lying part of our Carlyle vineyard also under water for around 4 weeks. Summer and Autumn were relatively dry and cool, which with the higher crop loads, saw vintage commence around 4 weeks later than what's become the "new norm".

In our typically warm climate, the cooler seasons generally provide the best conditions for our white grape varieties – delivering fruit with fresh and delicate fruit flavours, good natural acidity and a fine-ness of structure...all things we value in our white wine making.

**2017 was no exception – I am really pleased with all our 2017 whites. And we have a couple of delicious examples in the current packs** to celebrate the onset of the warmer weather – woo hoo!!!! The 2017 Pinot Grigio is perhaps the BEST Pinot Grigio I have ever made (I love the aromatics on the wine, and the terrific texture); and the 2017 Pfeiffer Riesling is an absolute cracker, with a lovely floral citrus nose, and terrific acidity ensuring great ageing potential.

Riesling is both Dad's and my favourite white wine. Dad had the privilege of working at Leo Buring in the late 70s under the tutelage of John Vickery – arguably Australia's best Riesling producer ever! This instilled in Dad a love of Riesling and gave him great skills as a Riesling producer... **Pfeiffer Riesling is in**

**our top three most awarded wines in the whole range!** Dad has passed on these great skills to me – certainly one of the most important winemaking decisions a Riesling producer can make is the time of picking. We are looking for the fruit to retain as much freshness as possible, and retain its natural acidity, but we want to ensure we have ripe flavours - we don't want green or herbaceous Riesling characters! The other great lesson I have learnt with Riesling is clean, clean, clean!!! Ensuring that all our equipment is spotless and all our wine handling processes centre around protecting the fruit from oxidation is critical to making long living Riesling. Some of my staff may think I'm quite fanatical about cleaning, but they never met John Vickery!!!

**I recently was judging at Cowra Wine Show (where Pfeiffer Wines exhibit) and was judging the Riesling class.** I wasn't involved in the entry process, so wasn't sure what wines we had entered in the show... I certainly wasn't thinking about the Pfeiffer Riesling during the judging. At the end of the class, after we had pointed all our wines, we called back all the gold and silver medal pointed wines to discuss as a panel (a group of judges) what should be awarded the gold or silver medals.

**As it turns out, there was a particular Riesling that had strong support from a couple of judges to be gold,** but I was quite vocal that it should be awarded the highest silver medal, as I felt there was still some room for improvement in that wine. I managed to convince my fellow judges that this particular wine should be a very highly pointed silver, but something else should get the gold. It wasn't until after the judging of that class was all said and done, that it suddenly dawned on me that the silver medal winning Riesling looked quite a lot like what I remember the Pfeiffer Riesling to be, and that I'd possibly talked my

own wine out of a gold! The stewards out the back watching all this unfold were having a great old laugh at my expense!!! No wonder I thought there was room for improvement in it – we are always the hardest critics of our own wines!!!

I came home and fessed up to Dad immediately... he just laughed and shook his head, but I think he was quite happy that **had it not been for me the 2017 Pfeiffer Riesling would have just been awarded its first gold medal!!**

**So, now it's time for you to be the judge on the 2017 Riesling – and all the other wines in the pack.** I hope you love them all and the gold medals are flowing!!!

All the very best for the remainder of 2017. I wish you and your families a very happy and healthy Christmas and start to 2018. Thank you for your wonderful support throughout the year.

*Jen Pfeiffer*

Jen Pfeiffer



# WHAT'S ON

## Sunday 1st October - Tuesday 31st October 2017 MELIDA LEMPIO ART EXHIBITION

This October at the winery we are thrilled to present the works of talented Cobram painter Melida Lempio. Melida, originally from Prussia, moved to Cobram over 50 years ago. Her works feature a mix of birdlife as well as many paintings of plants and flowers in a number of different mediums, including water colour, acrylic and pastel.

Melida is also our October Artist In Residence. Melida will be onsite creating her personal works of art within the grounds at Pfeiffer Wines and will be available to discuss her works and to engage and interact with the public.

*The works of Melida Lempio are available for sale throughout October.*

**Where** Pfeiffer Wines  
**Cost** FREE entry

## Sunday 5th November 2017 GAMAY PFROLIC ON THE BRIDGE

The very "pfirst" Pfeiffer Pfrolic on the Bridge was celebrated way back in 1986. More than three decades on, this iconic lunch is still going strong.

Always held on our bridge on the Sunday prior to the Melbourne Cup, the Pfeiffer Pfrolic heralds in the release of the newest vintage of Pfeiffer Gamay.

Join us this year to help celebrate the release of our Pfeiffer Gamay from vintage 2017 with a brunch into lunch that includes some of our "pfinest" Pfeiffer wines, a "pfeast" of "pfabulous" "pfood" and of course a "pfrolicking" good time.

**Where** Pfeiffer Wines Sunday Creek Bridge  
**From** 11am  
**Cost** \$150pp (\$135pp Pfeiffer Wine Club Members).  
**Transport** A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.  
**Bookings** Pfeiffer Wines 02 6033 2805

## Saturday 18th November 2017 HOBART WINE LUNCH

Fico is a new kid on the block in Hobart and there's a warmth that comes from well trained, unpretentious staff with an infectious pride in the kitchen's product. The restaurant utilises fresh, locally sourced produce from Tasmania's rich fertile soils and crystal clear waters.

Chef and Owners Oskar Rossi and Federica Andrisani will match a contemporary menu of dishes with a range of our very best Pfeiffer wines for you to enjoy. We hope you'll be able to join us for this memorable lunch.

**Where** Fico Restaurant Hobart, 151 Macquarie Street  
**From** 12pm -4:30pm  
**Cost** \$150pp (\$135pp Pfeiffer Wine Club Members).  
**Bookings** Pfeiffer Wines 02 6033 2805

## Sunday 3rd December 2017 ARTISAN CHRISTMAS MARKET & CAROLS BY THE CREEK

Unwind this "pfestive" season by strolling around the stalls of our incredibly talented local artists, artisans and makers of all things "pfine" at our inaugural Artisan Christmas Market.

Christmas carols and entertainment will be performed by various local choirs and bands throughout the day; all within the historic grounds nestled on the banks of Sunday Creek at Pfeiffer Wines.

**Where** Pfeiffer Wines  
**From** 11am - 4pm  
**Cost** FREE entry

## Wednesday 27th December 2017 - Friday 26th January 2018 PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of artists who have painted, drawn, sketched or photographed a scene, theme "through the window... looking out, looking in".

Visitors are invited to participate in the People's Choice Award by voting for their "pfavourite" artwork whilst at the winery. All original artworks will be for sale.

**Where** Pfeiffer Wines  
**From** Winery hours  
**Cost** FREE entry

## Wednesday 27th December 2017 - Sunday 7th January 2018 PFEIFFER WINES BRIDGE BAR

Enjoy a majestic sunset from our Sunday Creek Bridge with your drink of choice in hand this summer.

Our Bridge Bar will operate each afternoon, serving a selection of award winning Pfeiffer wines, wine cocktails and nibbles for your enjoyment.

**Where** Pfeiffer Wines Sunday Creek Bridge  
**From** 4pm - 8pm  
**Catering** Pfeiffer wines will be available for sale by the glass and bottle, we will also have delicious wine cocktails, charcuterie and cheese platters. Strictly NO BYO alcohol allowed.

## Saturday 30th December 2017 SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh strawberries and vibrant, colourful vegetables to juicy apricots and deliciously fragrant peaches...and our Pfeiffer Wines Summer Farmers Market.

There will be hot food and fresh coffee all day, live music and of course all of our award winning Pfeiffer wines will be available for tasting and sale.

**Where** Pfeiffer Wines  
**From** 9am- 3pm  
**Cost** FREE entry  
**Music** Michael Brennan

## Saturday 10th and Sunday 11th March 2018 TASTES OF RUTHERGLEN

Celebrate the very best food and wine offerings of the region, when our local vigneron team up with the region's best chefs for Tastes Of Rutherglen 2017.

With award-winning wineries partnering with leading regional chefs and producers, Tastes of Rutherglen is the perfect way to sample the best of what our region has to offer.

**Where** Winemakers Of Rutherglen Participating Wineries  
**Tickets** Tickets Available Online  
**Music** Live Music At Pfeiffer Wines All Weekend

## Saturday 10th March 2018 TASTES OF RUTHERGLEN DINNER

Join us in our iconic winery setting for a magical evening of "pfine" wine, "pfantastic" "pfood" and "pfabulous" "pfolk" – a unique Tastes Of Rutherglen event that should not be missed.

**Where** Pfeiffer Wines Sunday Creek Bridge  
**From** 7pm – 11pm  
**Cost** \$150 (\$135pp Pfeiffer Wine Club Members)  
**Caterer** Adam Pizzini - Rinaldo's Casa Cucina

*This price includes all food and wine enjoyed during the evening. A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.*

## Saturday 31st March and Sunday 1st April 2018 AN AUTUMN EASTER AT PFEIFFER WINES

If blue sky, vibrant rich colours, warm days and cool nights, "pfine" wine, outdoor music and a gathering of "pfamily" and "pfriends" is your thing then make sure you join us at the winery this Easter.

There will be games for the young...and young at heart. Gourmet picnic hampers are available (24 hours notice required) and cheese platters and slushies (and of course all of the wineries regular wines for tasting and sale) will be available all weekend.

**Where** Pfeiffer Wines  
**Food** Gourmet Picnic Hampers On The Bridge - 24 hours' notice required  
**Cost** FREE entry  
**Music** Live Music Both Days

## Saturday 7th April 2018

### AUTUMN FARMERS MARKET

As the first leaves change colour and the nights turn cooler, it is clear that Autumn is upon us. What better way to celebrate this new season than to stock up the pantry with a delicious assortment of Autumnal produce?

With seasonal staples, gourmet indulgences, Autumn fruits and vegetables, fresh flowers, hot food and great coffee available it is the perfect excuse to join us to celebrate all things Autumn within our picturesque winery grounds, surrounded by the beautiful colours of Autumn.

**Where** Pfeiffer Wines  
**From** 9am – 3pm  
**Cost** FREE entry  
**Music** Violinopedia

# Reflections

Welcome to our valued Pfeiffer Members,

We are coming to the conclusion of our Member's Lunches around the capital cities and it has been terrific to catch up with quite a few of you. We have had a wonderful time and our waist lines are showing signs of it.

**This year as something different we chose to challenge every restaurant to come up with a dessert dish to match our 2012 Christopher's VP.**

Most of you are aware that Jen and I are very keen on this style of wine and we have been making some great examples over the years. Our great disappointment is that a lot of people don't understand when to use the wine style and consequently miss out on the enjoyment it can bring.

Classically, the wine is enjoyed with cheese, often with Stilton, and it certainly is a great match. The softer cheeses go well with it as well. **I would encourage you to enjoy the Christopher's VP and cheese before dessert, so you can properly appreciate the wine, particularly if the wine has some age on it.** Just last week I was at a dinner where the Christopher's VP was served with cheese and salad after the main course, it was terrific. A number of people serve the wine with coffee at the end of the meal, however I feel that it is often lost at this time and not sufficient attention is paid to these great wines.

So it was with great interest that I waited to see what each restaurant suggested. **There was a strong theme through all the dishes, chocolate and fruit, notably pear.** Each dish served worked well as a match with the chocolate matching the chocolate like flavours of the wine. The fruit helped cut back the sweetness of the dish which was critical to the wine and food match as the wine is not overtly sweet. Something for you to try.

**We received a lot of compliments at our dinners over the wine and food matches working well,** which is of course great to hear. In making our wines, we like to bring savoury notes into the wines as we believe that this makes

them food friendly and, consequently, easy to match with food. **Jen and I love making wine that people are going to enjoy with good food in the company of friends.** So it is rewarding to receive the compliments.

The wines in our current packs throw out the challenge to you to find a match. I will give a few of my thoughts as to some principles in matching the wine and food.

**Delicate flavoured food dishes require a wine that has freshness, fineness of flavour and a finish that is clean so that you can enjoy the delicate flavours of the dish.** Should the wine have too much flavour then it will swamp the dish. In the current packs we have two wines from the 2017 vintage that are beautifully delicate with restrained clean flavours, our Riesling and Pinot Grigio. **Your challenge is to come up with the dish.**

The packs also have two reds from the 2014 vintage. **The vintage gave us wines with a richness and sweetness of fruit flavour, almost opulent.** The 2014 Durif and 2014 Shiraz both are showing these great characters which are balanced by beautiful tannin. **Here is your opportunity to produce a dish with rich flavours to compliment the wines.** I look forward to hearing some suggestions. Might even be something suitable for Christmas Day.

Christmas, it is fast approaching, is a great time in which to catch up with family and friends over a glass of wine and some nice food. I would like to take this opportunity to thank you all for your ongoing support of our team at our family winery, without your support we would not be the winery we are today. **I would also like to wish you and your family a safe and Happy Christmas and a prosperous 2018.** Enjoy yourself with some fine Pfeiffer wine and take care over the festive period.

In vino veritas,



Chris Pfeiffer

