



PFEIFFER WINES

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PFEIFFER

— WINE CLUB —

MOUTH FILLING CRISP WHITE NECTARINE FLORAL CITRUS ZEST
TANGY LIME SOFT LEMON WINES
DELICATE RACY
MEDIUM BODIED JUICY
VERMENTINO
GRAPEFRUIT VIBRANT FINE FRESH
WHITELILY FRAGRANT
GREEN APPLE VIBRANT FINE FRESH
PEAR
2016

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



NEXT WINE CLUB DELIVERY - MAY 2017

CARLYLE CUTTINGS

SUMMER 2017

Reflections

Welcome to our valued Pfeiffer Pfriends,

Happy New Year and I hope that 2017 brings you all peace, health and happiness.

The year is upon us, which means vintage is not that far away. We are gearing up for all the activity and I am sitting in my office hoping that our press will turn up tomorrow after it has been away for some serious tender loving care. **After thirty-three years of faithful service we decided to send the press away for a major makeover, hoping that Jen will get another thirty years of faithful service.** I am looking forward to tomorrow afternoon when it comes home. We all feel good when we step out in a new suit, hopefully the press does too.

Modern winemaking is heavily reliant on equipment and a large part of a winemaker's role is to understand their equipment. As an example, the method of operation of the press is very important as it can affect the style of

the wine produced. We use pneumatic (air operated) presses at the winery. **Our choice of this type of press was based on our belief that it is the gentlest of presses leading to gentle yet quick extraction,** leading to wines with softer tannins and juice that is less likely to oxidise. These characteristics are all important for our style of winemaking which focusses on retention of fruit flavour, length of flavour, fineness of line down the palate, palate liveliness and freshness, and soft long tannins.

We have had our press for a long time (thirty-three years) and we bought it second hand. **At the conclusion of Vintage 2016 we knew that we had to do something with our press. Either replace it or overhaul it.** After some considerable deliberation we opted for overhaul. We know and understand our press, its idiosyncrasies and how to get the best out of it. It meant that we would not have an automated press driven by a PC, we would have a manual press driven by an individual who constantly observed what was going on, staying in close contact with the process. It helps keep us closer to the concept of handcrafting our wines.

As you will have observed, we have a lot of affection for our press, which also helped make the decision to overhaul it. Hopefully you will also have picked up that it has helped us to stay close to the winemaking process so we can make the quality wines we seek.

Each piece of equipment we use in the winery can have an impact on our winemaking. There

are various styles of crushers and picking the one that best suits our style is important and, so the decisions go on with the various pieces of equipment we use.

However, not only do you need to understand your equipment, you also need to maintain your equipment. This time of year we have a lot of maintenance (of course, the overhaul of the press is part of this) and I am in charge of maintenance. It is not something you learn a lot about at winemaking school, it is something you significantly learn on the job. A breakdown during vintage focusses you on ensuring that next time you will hopefully have done the preventative maintenance. **Wine is a fragile product and any breakdown of your equipment, particularly during vintage, can compromise your quality.** I often remark to our tradespeople that they are here servicing the equipment so they don't get that 2am call for help. A smooth running vintage is what we seek, as it allows us to focus on the wine, ensuring its quality and style are maintained and, appropriate maintenance, is a critical part of achieving this.

I have drawn the escape from jail card this year, as we have a little way to go with our maintenance programme and Mother Nature is helping out through a slightly later vintage. I say, with a little confidence, that **we will be ready to go when the grapes are ready.** Jen prays that I am right.

A brief note on our packs. We have certainly added a lot of interest with our selection

on this occasion. Jen has covered off on the Vermentino, though not really talking about its trendy label (is this wine really from Pfeiffer's?) We have our Tempranillo (another trendy label) with its generous chocolate/earthy flavours and those tannins are nice and soft and long.

I enjoy Marsanne with bottle age, in particular, and I am so pleased that we have taken the opportunity to put one in our pack. Marsanne develops those wonderful honeysuckle flavours which gives richness to the wine while still retaining its attractive acid line. **Marsanne really does reward those who seek even further bottle age,** with our example starting to develop maturing flavours. We just recently opened a 2003 Marsanne and, wow, toast and honeysuckle, richness yet a clean finish left us all amazed at how well we were rewarded for allowing bottle maturation. I can only encourage you to give it a go (of course, you will need more than one bottle).

Thank you for your ongoing support of Pfeiffer Wines. **Our team really enjoys making and presenting our Pfeiffer wines and it is made even more enjoyable, when we know they are being shared by friends.**

Àn vino veritas.

Chris Pfeiffer

Chris Pfeiffer



WINE CLUB PACKS

SUMMER 2017

MIXED 4 Bottle Pack \$75 ~~\$94.90~~

2016 Pfeiffer Vermentino
2014 Pfeiffer Marsanne
2015 Pfeiffer Tempranillo
2014 Pfeiffer Cabernet Sauvignon



MIXED 12 Bottle Pack \$220 ~~\$317.30~~

2016 Pfeiffer Vermentino x 2
2016 Pfeiffer Pinot Grigio
2014 Pfeiffer Marsanne x 2
2010 Pfeiffer Chardonnay
2015 Pfeiffer Tempranillo x 2
2010 Pfeiffer Pinot Noir
2014 Pfeiffer Cabernet Sauvignon x 2
2013 Pfeiffer Durif



RED ONLY 4 Bottle Pack \$80 ~~\$115.00~~

2014 Pfeiffer Carlyle Cabernet Merlot
2014 Pfeiffer Cabernet Sauvignon
2013 Pfeiffer Shiraz
2013 Pfeiffer Durif



RED ONLY 12 Bottle Pack \$230 ~~\$372.50~~

2014 Pfeiffer Carlyle Cabernet Merlot
2010 Pfeiffer Pinot Noir
2015 Pfeiffer Tempranillo x 2
2014 Pfeiffer Cabernet Sauvignon
2006 Pfeiffer Merlot
2013 Pfeiffer Shiraz x 2
2012 Pfeiffer Carlyle Shiraz x 2
2013 Pfeiffer Durif
2013 Pfeiffer Winemakers Selection Malbec



WHITE ONLY 4 Bottle Pack \$75 ~~\$98.40~~

2011 Pfeiffer Marsanne
2016 Pfeiffer Vermentino
2012 Pfeiffer Marsanne Viognier
2015 Pfeiffer Carlyle Chardonnay Marsanne



WHITE ONLY 12 Bottle Pack \$220 ~~\$318.80~~

2011 Pfeiffer Marsanne x 2
2010 Pfeiffer Chardonnay x 2
2016 Pfeiffer Vermentino x 2
2012 Pfeiffer Winemakers Selection Pinot Grigio x 2
2012 Pfeiffer Marsanne Viognier x 2
2015 Pfeiffer Carlyle Chardonnay Marsanne x 2



G'DAY "PFRIENDS"!!!

Happy New Year!!! I hope 2017 is a year to remember for you all!!!

While vintage preparations are well in hand, it looks like we are in for a later start to the season this year, with the cooler, wetter conditions experienced in September and October.

Spring certainly feels like a long way away now, as the Rutherglen summer is in full swing! **So what better time to introduce you to our brand new white wine – our Pfeiffer Vermentino 2016.**

Now Vermentino may be a variety you have seen popping up around the place from time to time. It is certainly in the new wave of "alternative" varieties winemakers are feeling more comfortable exploring. **What is particularly appealing to Australian winemakers about Vermentino is its ability to retain its natural acidity in warmer climates.**

Vermentino originates from the island of Sardinia, Italy, where the vines are often grown on the slopes facing the sea so they can benefit from the extra reflected light. Traditionally Vermentino is made in two distinctive styles – one a lighter, fresher and more aromatic wine, and the other a richer, creamier, more complex wine.

As a wine, it is quite appealing due to its refreshing, zesty nature. While it can appear light-bodied and fresh, it really is quite complex and interesting to taste. Almost always made in a dry style, Vermentino can show the full spectrum of citrus flavours, from limes to grapefruit, but also has riper fruit flavours such as white peach and pears.

How many times have you heard the saying, this is a food wine????

Well in this case, it's true!!!! With origins close to the ocean, it is a natural partner to seafood – soft shelled fish tacos are a must with our Vermentino! It also teams up beautifully with anything herby or citrus-y, and would be perfect with a simple pasta with a home-made batch of basil pesto.

But now onto more technical matters – back to the winemaking!!! **Having never made a Vermentino before, I decided to hedge my bets, and divided the fruit so I could have a go at making the wine in both the crisper and the fuller styles.**

The first parcel was crushed and pressed immediately, as soon as the fruit was received into the winery, so that the juice could be removed from the skins as soon as possible. This is much the same technique I would employ for Riesling. The juice was clarified, and fermented in tank at low temperatures to preserve the fruit aromatics and delicacy of the wine.

The second parcel was crushed, and then left on its skins for around 4 hours before pressing. The extra skin contact contributes a more golden colour to the wine, and gives more flavour and richness to the palate. After pressing, the wine was fermented on light solids, starting in tank, then finishing the ferment in 3 year old French oak barrels. And this technique is more in line with our Chardonnay approach.

I certainly achieved my aim of creating two very different wines!

But in the end, after all that hard work in making two very different styles of Vermentino, **I had to blend them together... fortunately, I'm very happy that I did!!!** And if I had to do it all again, I probably wouldn't change a thing!!!!

I hope you enjoy our very first Vermentino.

Cheers, and happy drinking,

Jen Pfeiffer

Jen Pfeiffer



WHAT'S ON

Saturday 11th and Sunday 12th March 2017

TASTES OF RUTHERGLEN

Tastes of Rutherglen is our regions premiere wine and gourmet food event and is held on the Victorian Labour Day Long Weekend. Festival entry is \$20 so grab your ticket and make your way to Pfeiffer Wines to sample some of the best of what the region has to offer.

Our Menu Slow roasted lamb, carved onto a bed of almond and mint couscous, served with a Mediterranean style salad and a local olive oil and sherry vinaigrette dressing perfectly matched to a glass of our Pfeiffer 2015 Tempranillo \$25

A rich, decadent dark and white chocolate and cherry ricotta tart topped with Rinaldo's Casa Cucina signature house made chocolate ice-cream perfectly paired to a glass of our Pfeiffer 2013 Late Harvest Muscadelle. \$18

Our Caterer Adam Pizzini – Rinaldo's Casa Cucina

Our Times Our menu will be served both days between 11am and 4pm.

Our Music Enjoy the fresh sound and original lyrics of one of Pfeiffer Wines "pfavourite" musicians - Dave Daly performing between 12pm – 4pm both days.

Our Masterclass Get your grind right. Learn how to texture your milk. Understand the difference between a latte and a macchiato and finish by making your very own coffee to takeaway and enjoy. Presented by Cloud 9 Coffee \$10pp. Bookings Essential. 10am – 11am both days.

Saturday 11th March 2017

PFEIFFER WINES TASTES OF RUTHERGLEN DINNER

Join us for a truly magical dining experience, when we come together for a memorable night of "pfine" wine and "pfine pfood" on our truly unique and idyllic Sunday Creek bridge. Caterer Adam Pizzini Rinaldo's Casa Cucina.

Where Pfeiffer Wines
From 7.30pm – 11pm
Cost \$145pp (\$130.50pp Pfeiffer Wine Club Members).
A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.

Saturday 8th April 2017

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

Saturday 15th and Sunday 16th April 2017

AN AUTUMN EASTER AT PFEIFFER WINES

Blue Skies, vibrant, rich colours, warm days and cool nights, fine wine, outdoor music, a gathering of family and friends – An Autumn Easter at Pfeiffer Wines.

Where Pfeiffer Wines
Food Gourmet Picnic Hampers On The Bridge - 24 hours' notice required
Cost FREE entry

Monday 1st May – Wednesday 31st May 2017

SIMON PANKHURST METALWORK EXHIBITION

Simon Pankhurst has spent a lifetime manipulating recycled metal and forging steel in the age-old art of blacksmithing. A graduate of the University of Canberra, with a Bachelor in Landscape Architecture, his works include park benches, gates, sculptures, public art and furniture.

We are thrilled to showcase a collection of works by Simon Pankhurst at the winery throughout May. Simon will also be creating his personal works of art within the grounds at Pfeiffer Wines for two days within the month and will be available to discuss his works and to engage and interact with the public. The works of Simon Pankhurst are available for sale throughout May.

Where Pfeiffer Wines
Cost FREE entry

Saturday 6th May 2017

LET'S GET FIZZICAL

Join winemaker Jen Pfeiffer for a 2 hour sparkling journey across the globe. You will learn how these incredible wines are made as you sip and taste your way through a variety of sparkling styles from Australia, Spain, Italy and France.

Where Pfeiffer Wines
From 10.30am – 12.30pm
Cost \$35pp
Bookings Pfeiffer Wines 02 6033 2805

Friday 9th June 2017

GIANT WAREHOUSE SALE

We will have wines galore at our annual giant warehouse sale, always held on the Friday before Winery Walkabout. Don't forget, the early bird catches the worm!

Where Pfeiffer Wines
From 9am-5pm
Cost There are bargains galore to be had.

Saturday 10th June and Sunday 11th June 2017 WINERY WALKABOUT

Costumes and Cabernets attract the crowds at Victoria's original Wine Festival! A general admission ticket to Winery Walkabout gets you access to wine tastings, live music, entertainment and more at over 17 wineries, making for a jam-packed, fun-filled long weekend!

Don't forget if you are travelling in a vehicle with more than 8 seats you MUST register with the Winemakers Of Rutherglen and then book your bus in with EACH winery you are travelling to on the day. Pre-purchasing your tickets EARLY is also HIGHLY recommended.

Saturday 1st July – Monday 31st July 2017

PFEIFFER WINES PHOTOGRAPHIC EXHIBITION

Celebrate the works of some of the "pfinest" photographers in our region when they showcase their "pfabulous" photographic pieces within our historic cellar door. Visitors are also invited to participate in the People's Choice Award by voting for their "pfavourite" photograph. Entry is free and all exhibitions photographs are available for sale.

Where Pfeiffer Wines
From Winery Hours
Cost FREE entry

Saturday 8th July 2017

WINTER FARMERS MARKET

Brisk mornings, woollen jumpers and roaring fires... Winter is well and truly here. What better way to celebrate this new season than to stock up on your favourite Winter produce at our Winter Farmers Market. We will have hot food, live music and good coffee, and of course an array of the best Winter produce available, from the crisp heads of broccoli and cauliflower to new season apples and pears. Nuts, cheese, bread, olives, meat and much more...we will have all the necessities that you will need to get you through the cold Winter days.

Where Pfeiffer Wines
From 9am – 2pm
Cost FREE entry
More Info Pfeiffer Wines 02 6033 2805

Tuesday 1st August – Thursday 31st August 2017

MAREE CASTLES LIMESTONE SCULPTURE EXHIBITION

This August, we are thrilled to present an exhibition by local sculptor, Maree Castles who will showcase her contemporary limestone sculptures of the female form.

Maree is also our August Artist In Residence and will be onsite creating and transforming raw limestone into her personal works of art within the grounds at Pfeiffer Wines. Maree will be available each day to discuss her works and to engage and interact with the public. The works of Maree Castles are available for sale throughout August.

Where Pfeiffer Wines
Cost FREE entry

Saturday 23rd September 2017

SPRING FARMERS MARKET

Our dedicated regional producers and growers will showcase an array of the freshest spring produce available, from crisp asparagus to new season garlic, gourmet cheese and tender spring beef to artisan sourdough breads. 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 Violinopedia

FOR MORE DETAILS CHECK OUT OUR WEBSITE WWW.PFEIFFERWINES.COM.AU