



PFEIFFER

— WINE CLUB —



*“These are possibly the last remaining  
pre-phylloxera Grand Cru Burgundy vines planted in the world.....”*

*- GERALD ATKINSON 2019*

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CARLYLE CUTTINGS

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# Reflections

Welcome to all our loyal supporters. May 2020 be a year that brings you peace and prosperity.

Well, haven't we had a fiery welcome to the year. **We send our very best wishes for all who have been impacted by the fires and hope that you have a speedy recovery.**

**Robyn and I were in Canada for most of January and there was much concern there for the situation in Australia.** Canada had around 150 firefighters in Australia and there were many opportunities for fundraising presented. Concern for the animals was high and a number of schools and other organisations were knitting pouches and little socks to send to Australia. It gave us a wonderful feeling to receive their concern and support.

Jen was at home through all this period, coping with the very hot days and the all-encompassing smoke that descended on the district. This was not the start to the year we would have wished for in the vineyard. **Our vines were under stress and Jen and the vineyard team worked hard ensuring water was kept up to the vines, our only mechanism to combat the heat.** Like

everywhere else, the smoke made life uncomfortable and we hope that there has been little impact on our vines. Time will provide the answers.

We have just commenced vintage with the processing of our White Frontignac. **Consequently, it will not be long before we have a handle of what type of vintage 2020 will be.**

We are certainly geared up for a busy and productive vintage, with our interns slowly taking up residence. Hannah from Australia, Asher from England, Miguel from Portugal and our last intern, Marco from Italy, arriving at the end of the month.

**Vintage is such an exciting time, the adrenalin gets going as this is our one shot of making wine for the year.** No two years are the same, so each vintage provides new challenges. It is exciting to strive to make quality wine each vintage and so satisfying when the first wines are bottled and you can enjoy some with friends.

Hopefully, the weather cools down a bit so we don't get a rush of fruit ripening at the same time, placing enormous pressure on the winery. We all get a bit tired, even a bit grumpy, as we try to find that lost sleep. However, walking into the cellar and smelling all the beautiful aromas coming from the fermenting

wine vats, soon lifts the spirits. **The Starter has fired the starting gun and we are coming out of the blocks into Vintage 2020.**

**A brief update on the Pinot Noir project.** Robyn took her precious cuttings and they all struck as a result of her care. Dr Gerald Atkinson (our vineyard expert) came across from the Lincoln University, NZ and was pleased with the work done so far. He selected some more vines for cuttings to be taken during Winter 2020. **Gerald is still convinced that we have very special Pinot Noir vines in our vineyard and he is so happy that we are working with him to preserve this rare resource.** See his quote under the photo on the front cover of our Pinot Noir at veraison. This, of course, will be an ongoing story.

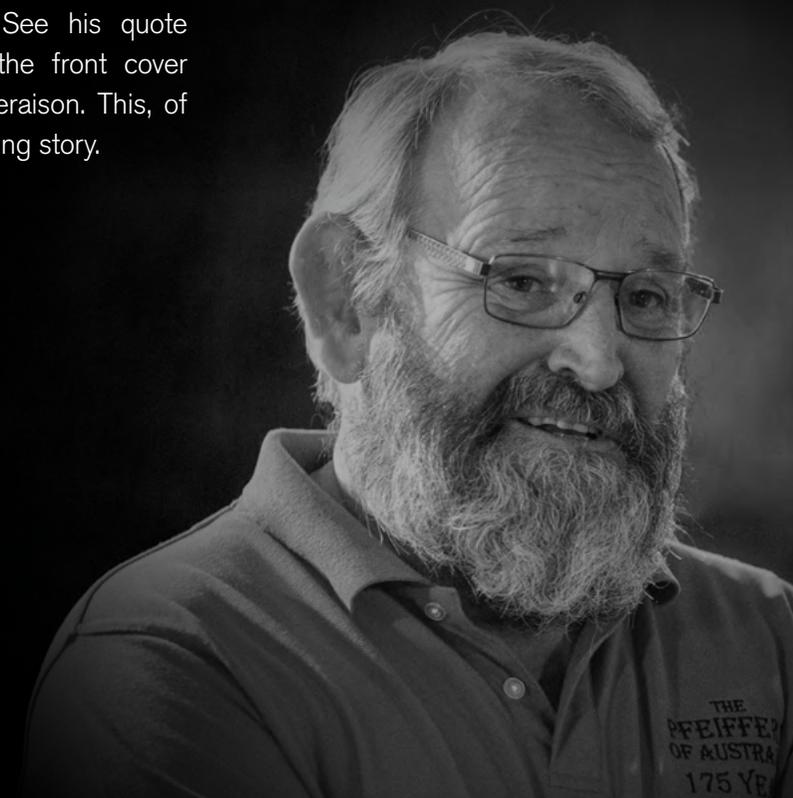
**I hope that you enjoy the selections in our February tasting pack. Remember there are some wines there to add to your cellar.**

The whole Pfeiffer team join with me in thanking you for your ongoing support and look forward to providing you with memorable Pfeiffer wines during the year.

In vino veritas.



Chris Pfeiffer



## WINE CLUB PACKS

### MIXED 4 Bottle Pack ~~\$107.90~~ \$85

2015 Pfeiffer Riesling  
2018 Pfeiffer Carlyle Chardonnay Marsanne  
2016 Pfeiffer Cabernet Sauvignon  
2016 Pfeiffer Winemakers Selection Shiraz



### MIXED 12 Bottle Pack ~~\$325.40~~ \$230

2015 Pfeiffer Riesling  
2018 Pfeiffer Carlyle Chardonnay Marsanne x2  
2017 Pfeiffer Funky Pi.G  
2014 Pfeiffer Carlyle Gewürztraminer  
2018 Pfeiffer Pinot Noir  
2017 Pfeiffer Carlyle Cabernet Merlot  
2016 Pfeiffer Cabernet Sauvignon x2  
2015 Pfeiffer Shiraz x2  
2016 Pfeiffer Winemakers Selection Shiraz



### WHITE ONLY 4 Bottle Pack ~~\$118.40~~ \$80

2011 Pfeiffer Riesling  
2018 Pfeiffer Carlyle Chardonnay Marsanne  
2017 Pfeiffer Funky Pi.G  
2010 Pfeiffer Chardonnay



### WHITE ONLY 12 Bottle Pack ~~\$311.70~~ \$225

2019 Pfeiffer Prosecco  
2019 Pfeiffer Riesling  
2011 Pfeiffer Riesling  
2018 Pfeiffer Carlyle Chardonnay Marsanne x2  
2017 Pfeiffer Funky Pi.G x2  
2017 Pfeiffer the Carson Gewürztraminer x2  
2013 Pfeiffer Marsanne x2  
2010 Pfeiffer Chardonnay



### RED ONLY 4 Bottle Pack ~~\$112.50~~ \$90

2018 Pfeiffer Pinot Noir  
2017 Pfeiffer Carlyle Cabernet Merlot  
2016 Pfeiffer Cabernet Sauvignon  
2016 Pfeiffer Winemakers Selection Shiraz



### RED ONLY 12 Bottle Pack ~~\$346.60~~ \$250

2018 Pfeiffer Pinot Noir  
2017 Pfeiffer Carlyle Cabernet Merlot x2  
2006 Pfeiffer Merlot  
2016 Pfeiffer Cabernet Sauvignon x2  
2016 Pfeiffer Tempranillo  
2017 Pfeiffer Carlyle Shiraz x2  
2015 Pfeiffer Shiraz  
2016 Pfeiffer Shiraz  
2016 Pfeiffer Winemakers Selection Shiraz



### FORTIFIED 4 Bottle Pack ~~\$122.90~~ \$100

2013 Pfeiffer Christopher's VP  
Pfeiffer Rutherglen Topaque  
Pfeiffer Rutherglen Muscat  
Pfeiffer Rutherglen Classic Muscat



*\*Wines highlighted in blue are Museum/Limited Release and Wine Club ONLY wines.*

## G'DAY "PFRIENDS"!!!

**Happy New Year to you all!! No doubt, January has flown past you all as quickly as it has flown past me! It's hard to believe we are now in February, with the 2020 vintage all ahead of us.**

While most of my focus is looking ahead to the vintage, trying to be prepared for all of its challenges, our wine club packs always provide the opportunity of reflection, through the medium of wine.

**There is a focus on our red wines from the 2016 vintage in the packs, which takes me back to the vintage four years ago.**

While we often reflect on the climatic conditions affecting the vintage, when I think of the 2016 vintage, I think of the terrific team we had working with us that year. **Of course, there were the staples, Chris, me and Jamie (my partner and now assistant winemaker). We old hands have a collective 79 vintages behind us!!** In 2016 we welcomed Steve to the team for his first vintage, which cemented his passion and desire to make wine and has also seen him develop into the role of assistant winemaker. Steve is definitely now part of the staples!!!

Some of you may have met our various trainees or interns over the years, who come here to work the vintage and gain more winemaking experience. **Our very first trainee was a young Dutch girl by the name of Truus, back in 1990!!!! We have had trainees every year since.**

In 2016 we had a great team of interns – there was Goretí from the Douro Valley in Portugal, Charlotte from the Loire Valley in France and Petr from the Czech Republic. **The 2016 vintage was tough for us all. Prolonged periods of heat lead to a**

**very compressed vintage, and our total intake was the highest it had been for several years.** We made over 100 separate batches of wine, with the smallest batch being 400kg and the largest batch being over 50 tonnes. If there ever was a time I needed a strong team, it was that vintage. The days were long, as were the nights, but everyone worked with such commitment and drive we were able to get through each day (with a few special meals and snacks courtesy of Mum). **It has been wonderful to see what each intern has achieved in their careers post their time here in Rutherglen.** Goretí returned to Portugal and secured a job in viticulture for a large Port company Sogenivus, and has now taken a more senior role in another company Vinhos Borges, which sees her overseeing vineyards in 3 regions in the north of Portugal. Charlotte returned home to her family estate and last year, at age 25, took over the management of the business from her parents. Charlotte's love and passion for wine was clear during her time here, and I am sure those attributes will be helping her to drive the family business forward. Petr (my little pocket rocket in the cellar) returned to the Czech Republic in his winemaking role for Jan Stavek, and continues to maintain the winery's position as the leading fortified wine producer in the Czech Republic. Petr has since sent samples of Muscat wines he has made since his vintage here in 2016, and I'd like to think there is a bit of Pfeiffer influence in them!

**I certainly remember one of my great experiences in Portugal, in 2007 working for Croft. David Guimaraens (who was and remains one of my absolute winemaking heroes) was my mentor for the vintage.**

My vintage experience there saw me grow hugely both professionally and personally, and it has become an experience I will never forget for my entire life!!

I do hope that I can provide that same inspiration for some of the interns that come through our winery from year to year.

**And the wines, well they have proven their worth over the years!** From the sparkling wines all the way to the fortifieds, 2016 will be a vintage to remember! The richness and generosity of the vintage still shines through, particularly in the reds, with the wines having lovely depth and roundness to them. **I remember making the 2016 Pfeiffer Winemakers Selection Shiraz in particular, just looking at the colour develop during fermentation and thinking that we were on to a winner with this one!** It has certainly kept its promise with the colour, and has lovely vibrant mulberry and dark cherry fruit, and long, rich tannins providing savoury notes. I do hope you enjoy it too!

**Here's cheers to Goretí, Charlotte and Petr!! And here's cheers to you!! Without your support, we wouldn't be able to continue doing what we love.....so thank you.**

Cheers, and happy drinking,

*Jen Pfeiffer*

Jen.



# WHAT'S ON

## Saturday 7th – Sunday 8th March 2020 TASTES OF RUTHERGLEN

Join us to celebrate the very best food and wine offerings of the region, when our local vignerons team up with the region's best chefs for Tastes of Rutherglen 2020.

Pfeiffer Wines is part of this "pfabulous" Rutherglen Festival. "Pfeaturing" local chef, Kate Akrap from Savvy Truffle Co, serving Corowa Jillamatong Lamb and a decadent Chocolate Dessert all paired to "pfantastic" Pfeiffer wines, there is just no reason not to be here with us "pfor" the "pfestival".

**Where** Pfeiffer Wines  
**More** [tastesofrutherglen.com.au](http://tastesofrutherglen.com.au)  
**Music** Dave Daly 12pm - 4pm both days

## Saturday 7th March 2020 PFEIFFER WINES BRIDGE BAR

Enjoy the ambience of our very popular Bridge Bar for this ONE NIGHT ONLY EXPERIENCE as part of Tastes of Rutherglen. Join us between 4pm and 8pm on Saturday March 7th when we will be serving a selection of award winning Pfeiffer wines, wine cocktails and nibbles for your enjoyment.

**Where** Pfeiffer Wines Sunday Creek Bridge  
**From** 4pm - 8pm  
**Music** Dave Daly 5pm - 7pm  
**Food** Charcuterie and cheese platters. Strictly NO BYO alcohol allowed.

## Saturday 4th April 2020 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 such as; gourmet indulgences, Autumn fruits and vegetables, fresh flowers, hot food and great coffee available, it is the perfect excuse to join us in celebrating 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 11th - Sunday 12th April 2020 AN AUTUMN EASTER AT PFEIFFER WINES

If blue sky, vibrant rich colours, warm days and cool nights, "pfine" wine, outdoor music, a culinary "pfeast" of Autumn goodness, and a gathering of "pfamily" and "pfriends" is your thing, then make sure you drop into Pfeiffer Wines this Easter.

We are thrilled to have some of the most succulent and profoundly flavoursome smoked BBQ foods in the North East on offer throughout the weekend. Using a subtle blend of apple, cherry and grapevine wood to infuse just the right amount of smoke over a fire of Red Box coals, King Valley BBQ will produce an Easter menu to delight. Come and enjoy smoked trout platters, pulled pork taco's, smoked beef brisket and much more.

Much loved musician, Ben Chan will delight you with his own stylistic approach to songs we all know and love.

There will be games for the young...and young at heart. We will also have cheese platters, artisan hand-made fudge, our "pfamous" slushies, jugs of Pink + Tonic and of course all of our regular award winning wines for tasting and sale. Reserve your table on the bridge or in the grounds for lunch...or just find a seat in the afternoon sun and enjoy everything Easter at Pfeiffer Wines.

**Where** Pfeiffer Wines  
**Food** King Valley BBQ  
**Cost** FREE Entry  
**Music** Ben Chan 12pm - 4pm both days

## Friday 5th June 2020 GIANT WAREHOUSE SALE

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

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

## Saturday 6th and Sunday 7th June 2020 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 18 wineries, making for a jam-packed, fun-filled long weekend!

As usual, we will have a great selection of award winning Pfeiffer wines to try and buy throughout the weekend. The Reserve Tasting Area with the Pfeiffer family is

\$15pp (Wine Club + "Pfriends of Pfeiffer" FREE). Enjoy our Pfeiffer Pfizz at our Sparkling Bar, fall in love with the original and best Seriously Pink Slushies and if you are hungry make sure you support the local Rutherglen Cricket Club - E + B Rolls, Roast Beef Rolls, Kransky's...and more. Vego option available. There will be Cloud 9 Coffee and our personalised Photo Bottles are back. This year also sees our inaugural Pfeiffer's Top 100 One Hit Wonders Countdown on Saturday (starting from 10am) and the Jukebox Request Pfest Sunday.

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/vehicle in with EACH winery you are travelling to on the day. Pre-purchasing your tickets EARLY is also HIGHLY recommended.

## Wednesday 1st July - Friday 31st July 2020 PFEIFFER WINES PHOTOGRAPHIC EXHIBITION

Celebrate the works of some of the "pfines" 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 photographs are available for sale.

**Where** Pfeiffer Wines  
**From** Winery Hours  
**Cost** FREE Entry

## Saturday 4th July 2020 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 "pfavourite" 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  
**Music** Michael Brennan

# FROM THE KITCHEN

## CHICKEN POLPETTE WITH SPINACH & FETA YOGHURT

*Serves 4*

### Ingredients

- 1 red onion, very finely sliced
- 1 teaspoon salt
- 4 tablespoons lemon juice
- 100gm day-old bread, torn
- 200ml milk
- 500gm minced chicken (preferably thigh)
- 2 tablespoons grated parmesan cheese
- 1 egg, beaten
- 2 garlic cloves, finely grated
- 2 tablespoons flat-leaf parsley, finely chopped
- Sea salt and pepper
- 1 tablespoon grated lemon zest
- 2 tablespoons olive oil
- 200ml natural yoghurt
- 100gm feta, crushed
- ½ teaspoon dried oregano
- 100gm baby spinach
- 2 tablespoons kalamata olives
- 1 lemon, quartered

### Method

To pickle red onion, slice it into rings, toss with salt and 2 tablespoons lemon juice and set aside. Heat oven to 180C. Soak bread in milk for 5 minutes, then lightly squeeze dry. Mix with chicken, parmesan, egg, garlic, parsley, salt, pepper, lemon zest and remaining lemon juice, mulching mixture with your hands. Form meat into 8 - 10 patties in your hands.

Heat olive oil in a pan and cook the chicken patties over medium heat, in batches, until lightly golden on both sides. Transfer to the oven and bake for 10 minutes or until cooked through.

Mix natural yoghurt, crushed feta, dried oregano, sea salt and pepper. Serve polpettes on a bed of spinach leaves, with feta yoghurt, olives, lemon and pickled red onion.

Serve with a chilled glass of **Pfeiffer Carlyle Chardonnay Marsanne**.

[Email us](#) with your favourite recipe matched to your favourite current release Pfeiffer wine and we can share it with everyone.



FOR MORE DETAILS CHECK OUT OUR WEBSITE [WWW.PFEIFFERWINES.COM.AU](http://WWW.PFEIFFERWINES.COM.AU)



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## PFEIFFER WINES

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



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NEXT WINE CLUB DELIVERY - JULY 2020

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