

WINE CLUB PACKS SPRING 2013

4 Bottle Pack - \$75 \$92.40



Our current pack includes the following wines:

2012 Pfeiffer Riesling (MR) **B B B**

2012 Pfeiffer Carlyle Chardonnay Marsanne

2011 Pfeiffer Winemakers Selection Shiraz Cabernet (WCO) **B B B B B**

2011 Pfeiffer Cabernet Sauvignon **B B B B B**

(Wine Club Only) (Museum Release)

12 Bottle Pack - \$220 \$272.30



Our current pack includes the following wines:

2012 Pfeiffer Riesling (MR) **B B B**

2012 Pfeiffer Marsanne **B B**

2012 Pfeiffer Carlyle Chardonnay Marsanne (2 bottles) (MR)

2012 Pfeiffer The Carson Gewurztraminer (MR)

2008 Pfeiffer Pinot Noir (MR)

2011 Pfeiffer Cabernet Sauvignon (2 bottles) **B B B B B**

2011 Pfeiffer Winemakers Selection Shiraz Cabernet (WCO) **B B B B B**

2011 Pfeiffer Carlyle Shiraz (2 bottles) **B B B B B**

(Wine Club Only) (Museum Release)

Pfeiffer Carlyle Chardonnay Marsanne has lovely mouthfeel, a creaminess on the palate yet is still balanced by a clean acid finish. The wine is drinking well right now with that little bit of bottle age giving more complexity to the palate.

I found it interesting that there was a good increase in the number of entries in the so called "Australian Blend" class in this year's wine show. These are blends of Shiraz and Cabernet Sauvignon, which were so popular 20 years ago. They have been associated with Australia, as in other countries it is common to blend Merlot and/or Cabernet Franc with Cabernet Sauvignon. I find that the richness of the Shiraz grape gives a lovely fullness to the fine elegance of the Cabernet Sauvignon grape helping to deliver a good line down the palate.

It has been some time since Pfeiffer Wines have had a Shiraz Cabernet blend; however in 2011 we decided to make a blend, our **Wine Club Only Cabernet**. This blend is made from Heathcote fruit, which again is different. We have poured the wine at our Sunday lunches this year and it has proved very popular, which is terrific for Jen and I. It has a lovely vibrant colour with an elegant rich flavoured palate and has the potential to further develop over a ten year period. We did not bottle a large quantity, so if you enjoy it and want more, you will need to act.

2014 is another milestone for Pfeiffer Wines, as we celebrate the 30th anniversary of the establishment of the winery. A number of events will be occurring; including the Taste Of Rutherglen dinners (see the events section). We are hoping for a great vintage so that we may have an opportunity to make a very special wine, which is the challenge for Jen and me; however we need that perfect vintage.

Enjoy our selection in your Wine Club packs. There are some museum releases in the packs which show the complexity that can develop when you are patient.

We are looking forward to a great 2014 with our anniversary and I take the opportunity to wish you a wonderful and happy 2014.

In vino veritas

Chris Pfeiffer
Chris Pfeiffer

Reflections

Hello our "Faithful Pfeiffer Friends",
Here we are in October already with the next pack about to be despatched. It seems that I was writing the last Carlyle Cuttings only yesterday! We must have been busy.

At this time of the year we have just finished judging at the **Rutherglen Wine Show**, both Jen and I judge at the show and, consequently, don't enter our wines. However we take the opportunity to observe developments in wine styles and how this can help make even better Pfeiffer wines.

The **Pfeiffer Chardonnay** has been a restrained style for most of its existence, in the early vintages that did well were those that exhibited restraint yet still had some complexity. This is a continued movement away from the big styles of a few years ago, with lower alcohol levels and more judicious use of oak. This is achieved through picking the grapes earlier so that the fruit flavours delivered are more in the melon / white peach spectrum. The wines are still fermented in oak barrels; however

in making our **Pfeiffer Carlyle Chardonnay Marsanne**, we also look to use some of these techniques to develop complexity in our wine. As the wine is not fermented or stored in oak, we need to use the grape varieties to bring complexity to the palate. We find that Marsanne gives a fullness to the wine, a similar impact to using oak barrels. We keep the fermented wine in tank for some time, in contact with the yeast lees and stir (using a pump) the wine to bring the yeast back into suspension on a weekly basis to help build mouthfeel. The **2012**

Photo by Lou Way

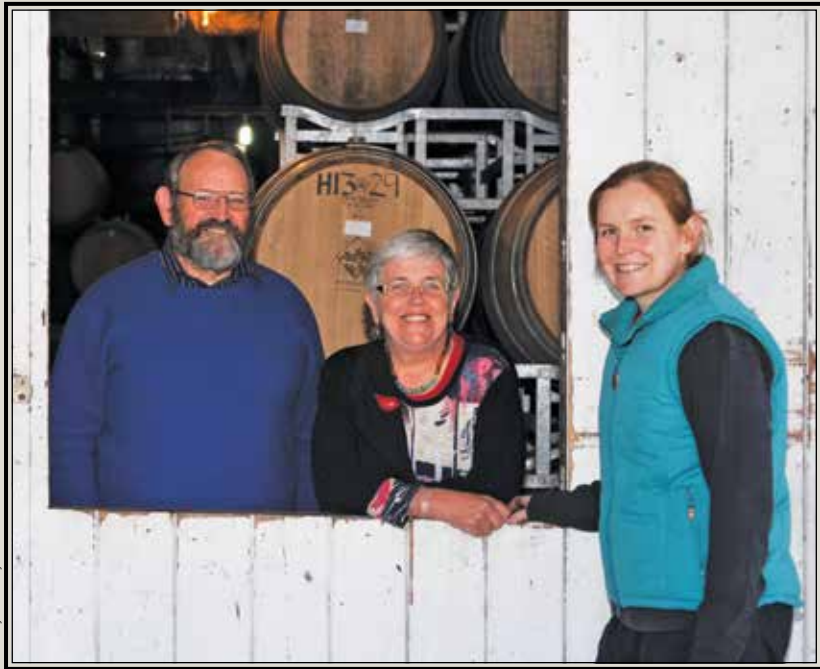


Photo by Lou Way

"THE PFEIFFER "PFAMILY""

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

NEXT WINE CLUB DELIVERY - FEBRUARY 2014

CARLYLE CUTTINGS
— SPRING 2013 —

TASTING NOTES

-Spring 2013-

2012 Pfeiffer Riesling (Museum Release)

91/100 - "Straw-green; a neatly constructed wine, with plenty of varietal expression on both the floral bouquet and juicy palate; ripe lemon flavours are offset by balanced acidity. Will repay cellaring in the manner of all good rieslings." James Halliday, James Halliday Australian Wine Companion, 2014 Edition.



2012 Pfeiffer Carlyle Chardonnay Marsanne

A crowd pleaser that suits a multitude of occasions! This easy drinking fresh unwooded style has delicious stone fruit aromas and delicate citrus flavours on the palate. A cellar door "pfavourite".



2011 Pfeiffer Winemakers Selection Shiraz Cabernet (Wine Club Only)

A classic Australian blend – the Shiraz offers lifted spice and berry aromas and a generosity of fruit on the palate while the Cabernet delivers darker fruit flavours, with great length and structure. A delicious wine, made with dedication and love from the vineyard to the glass.



2011 Pfeiffer Cabernet Sauvignon

This outstanding Cabernet Sauvignon has lovely, long tannins and a good capacity for ageing. The colour is a deep purple-red colour and the nose abounds with aromas of cassis and black berries, with just a hint of mint. The palate is classically structured, with intense berry fruit persisting to a fine, long dry finish.



2012 Pfeiffer Marsanne

87/100 - "Watery pale colour, the discreet bouquet reveals fresh cut pear and a suggestion of honeysuckle; the palate is fresh and direct. Whilst the variety has legendary ageing abilities, this may provide more pleasure as a young wine." Ben Edwards, James Halliday Australian Wine Companion – Online, 11/07/2013.



2012 Pfeiffer The Carson Gewürztraminer (Museum Release)

With fruit sourcing exclusively from Richard Carson's elevated vineyard in Victoria's High Country our Gewürztraminer is perfumed and fragrant, with rose petal, musk and citrus aromas. The palate is deliciously mouth-filling with lychees and citrus fruits, good acidity and a clean, refreshing finish.



2008 Pfeiffer Pinot Noir (Museum Release)

94/100 - "On the palate, the wine explodes on your tongue with complexity and excellent weight on the middle palate. The tannins are silky smooth and the soft and silky acidity is such a complement to the wine as it goes down seamlessly. An elegant wine and a wonderful example of fine wine making in a difficult year." Alex Berry, Weekend Wine, Weekends News, 24/03/2012.



2011 Pfeiffer Carlyle Shiraz (2 bottles)

90/100 "Deep, bright garnet; a bright and effusive bouquet displaying red fruits, cracked pepper and fresh leather aromas; the palate is generous, soft and plushly textured, and there is plenty of pleasure to be had in the short term." James Halliday, James Halliday Australian Wine Companion, 2014 Edition.



2010 Pfeiffer Shiraz (Museum Release)

95/100 - "A blend of two parcels, one fermented in stainless steel to conclusion, the other pressed to American and French oak halfway through fermentation. Bright, clear crimson; particularly notable for its elegance and fragrance; light-to medium-bodied, but very long; fresh cherry fruit, controlled oak and tannins." James Halliday, Wine, The Weekend Australian, February 2012.



SLOW SUNDAYS - OUR LONG LUNCHES THIS YEAR

Check out some of the pics from our Long Lunches in Brisbane, Melbourne, Sydney and Canberra this year! Thanks to all that helped make our wine lunches this year the best yet!



BRISBANE WINE LUNCH...OUR DELICIOUS MAIN COURSE!



OUR MELBOURNE BIRTHDAY BOYS ANDREW AND PETER



OUR SYDNEY LONG LUNCH VIEW!



CANBERRA...OUR LAST LONG LUNCH OF THE YEAR!

G'DAY EVERYONE,

Well Spring is definitely in the air in Rutherglen!!!! We are well and truly into the growing season now and there is lovely green growth in the vineyards after the dormancy of winter. **It's a very busy, exciting and beautiful time in the vineyard right now!!!!** There are the protective sprays to apply to protect against mildews and bunch rots, the spring grass is mown and mulched, and our irrigation system is prepared for watering in the summer months.

In the winery, it's fortified time!!!!

We are currently working on our Topaque blends, tasting every single barrel in stock (hiccup!!!), re-blending the Rutherglen, Classic, Grand and Rare blends, topping older base wines with younger material, and analysing every batch for sugar level, acidity, sulphur and alcohol. We will do this with all our Muscats, Tawnies and Aperas before the year is out...what a job!!!!

While the days are mainly warm and sunny, the Spring nights still bring in the cold, and I find myself reaching for a red wine with my dinner, with its lovely warming qualities. And we have some really "pfabulous" reds in the pack – including the very special **2011 Pfeiffer Winemakers Selection Shiraz Cabernet**, made exclusively for our Wine Club members.

Some of you had a sneak peek of the latest addition to the Winemakers Selection series at a couple of the Long Lunches this year, and it was very well received.

So what prompted me to produce this wine? In 2011, we started a relationship with a grower from the Heathcote region. Heathcote is known for its ancient, red Cambrian soils that are particularly suited to the production of full bodied red wines. The vineyard manager, Colin, is a fantastic bloke and I really struck up a rapport with him due to his dedication and pursuit of excellence. But my "pfavourite" thing about Col is the messages he writes on the bins of fruit when they are delivered...they always make me smile in the busy vintage period...things like **"grown with love"**; and **"for gold medals, just add glass bottles"**.

Seeing Col was not backward in coming forward, I thought I better put him (and more importantly his fruit) to the test – the result is this 2011 Pfeiffer Winemakers Selection Shiraz Cabernet...**our very first wine from Heathcote.**

So was it as easy as just adding glass bottles???? Well not quite, but I can certainly say the wine was made with as much love as the grapes were grown with!!!!

The resultant wine shows why Shiraz and Cabernet is THE classic Australian blend, combining the rich, ripe and generous Shiraz fruit, with the structure and length of Cabernet. If you are looking for a wine to match with red meat dishes – it would be terrific with some char-grilled meats and veggies on the BBQ, or lovely, slow cooked lamb shanks. It will also pair up with vegetable dishes with strong flavours,

such as couscous with Moroccan spiced vegetables, or eggplant Parmigiana.

So now it's time for you to be the judge... my only hope is that you too love this very special wine and that I can send some messages back to Col on the bins of fruit next year...things like **"we want more"** and **"I love this stuff"!!!!**

Cheers,

Jan Pfeiffer



Photo by Lou Way

WHAT'S ON

Saturday 2nd November 2013

PFEIFFER HIGH TEA WITH A DIFFERENCE

As a special treat on the Saturday before our Pfeiffer Prolic, Chris will showcase a special tasting of the classifications of Topaque and Muscat plus some very special vintages of his Christopher's VP followed by a delicious and palate cleansing Pfeiffer High Tea with a difference. Places are limited to 40 people – one for each year he has been making wine so don't miss this special opportunity!

Where	Pfeiffer Sunday Creek Bridge
From	2pm
Cost	\$59pp (\$53.10 for Wine Club Members)
Bookings	Pfeiffer Wines 02 6033 2805

Sunday 3rd November 2013

PFEIFFER PFROLIC - GAMAY LONG LUNCH

Join us for our "pfamous" Pfeiffer Prolic, our annual long lunch, held on our idyllic Sunday Creek Bridge on the Sunday prior to the Melbourne Cup, to celebrate the release of our delicious 2013 Pfeiffer Gamay.

Where	Pfeiffer Sunday Creek Bridge
From	12pm
Cost	SOLD OUT This price includes all food and wine enjoyed during the lunch. A bus pick up/drop off service is available for an additional \$15pp if staying in Wahgunyah, Corowa or Rutherglen.
Bookings	Pfeiffer Wines 02 6033 2805



Sunday 8th December 2013

CAROLS BY THE CREEK

Join the Pfeiffer "pfamily" for a "pfabulous" afternoon of Christmas "festivities". With lots of your "pfavourite" Christmas carols to sing along to and "pfun" kid's activities, this is a "pfree" community event for the whole family.

Where	Pfeiffer Wines
From	12pm - 4pm
Cost	FREE!
Catering	Bring your own picnic hamper and rug (no BYO alcohol). Cheese platters, wines by the glass and kids and adult slushies available.

Saturday 28th December 2013

SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh strawberries and vibrant, colourful vegetables to juicy apricots and deliciously fragrant peaches. To celebrate the return of summer we invite you to our Summer Farmers Market. We will have hot food, live music and good coffee, and of course an array of the freshest summer produce available, from plump tomatoes to new season nectarines, specialty cheese to home made pasta, verjuice to artisan breads.

Where	Pfeiffer Wines
From	9am - 3pm
Cost	No charge
More Info	Pfeiffer Wines 02 6033 2805



Saturday 28th December 2013 - Sunday 26th January 2014

PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of local artists who have painted, drawn, sketched or photographed a distinctive winery or wine related scene. 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
Cost	No charge
From	Winery hours



Friday 21st February 2014 - Sunday 23rd February 2014

WINE CLUB MEMBERS SPECIAL WEEKEND

For details please refer to your personal invitation.

Saturday 8th and 15th and Sunday 9th and 16th March 2014

TASTES OF RUTHERGLEN

Over the two middle weekends in March, Rutherglen will be celebrating 26 years of the Tastes Of Rutherglen festival. At

Pfeiffer Wines, we are very excited to be joining forces with The Plough Inn's renowned chef Andrew Roscouet to bring you a truly delicious menu. On both Saturdays he will be offering up a mouth-watering barbecued butterflied leg of lamb with a blackcurrant dressing, a faro and mint salad and organic leaves which will be served alongside our very special award winning **2012 Pfeiffer Merlot**. On both Sundays he will be offering a "pfabulous" chocolate Eton Mess consisting of broken Pavlova, chocolate mousse, vanilla Chantilly and summer berry compote served alongside our luscious **2012 Pfeiffer Late Harvest Muscadelle**. Plus we will have regular "pfavourites" including fresh Jasper Coffee and our legendary muso Dave Daly performing live within our idyllic winery on Saturday and Sunday of both weekends and plenty of our award winning wines to try and buy.

EXCLUSIVE! AS VALUED WINE CLUB MEMBERS, WE ARE GIVING YOU THE "PFIRST" OPPORTUNITY TO BOOK IN TO THIS VERY SPECIAL EVENT....

Saturday 8th and Saturday 15th March 2014 TASTES OF RUTHERGLEN DINNER

To celebrate our **30th anniversary** we are going to party in style! We have two very special evenings planned for the two Saturdays of the Tastes Of Rutherglen festival as part of our year long celebration. The evening will begin with you being picked up from your accommodation in Rutherglen, Wahgunyah or Corowa where you will be brought to the winery and we will enjoy canapés and our "pfabulous" Pfeiffer Pfiz on our picturesque Sunday Creek Bridge. We will then jump on the bus (with some more bubbles to keep us going of course!) for a "pfun" ride to **The Plough Inn in Tarrawingee**. The historic Plough Inn will also be celebrating, as 2014 sees them mark their 100th anniversary, so it is a joint birthday party! The team will treat us to a delicious, specially selected 3 course meal "pfeaturing" plenty of "pfine" Pfeiffer wine. After such a treat of an evening we will all get back on the bus and head back to our accommodation for a much needed rest. Do not miss the chance to join us and help us celebrate 30 years!

Where	Pfeiffer Wines Sunday Creek Bridge and The Plough Inn in Tarrawingee
From	5pm
Cost	\$150pp (\$135pp Wine Club). This price includes the bus service, canapés, 3 courses, all wine and a 30th Anniversary Sparkling glass to keep.
Bookings	Pfeiffer Wines 02 6033 2805
Note	Maximum of 56 people each evening, so be quick!

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