

# Reflections

Welcome to our valued "friends" of Pfeiffers.

It is now approaching the end of June and all the work in the business is starting to settle down. We have just concluded a highly successful **Winery Walkabout** and the cellar door team have nearly re-charged their batteries after all the visitors. In the cellar, Jen is putting her finishing touches to the balance of the **2012 Wines** and thinking about our dessert wine blends; while in the vineyard, Tony has commenced pruning which will take around 7 weeks to complete. Strange as it may sound, there is a **peaceful order** about the place as we all get on with our jobs.

It is a time for reflection and looking ahead to determine what can be done to ensure we keep striving to maintain and improve the quality of our wine. Are there any new styles we should consider; wines from new varieties or favourite varietals made differently to give differing flavours? The end result is what drives us and helps keep our "friends" coming back. Jen has mentioned **piageage** in her musings. We like the flavour and structure that the technique delivers, as evidenced in the **Pfeiffer 2010 Winemaker's Selection Pinot Noir** and the **Pfeiffer 2006 Christopher's VP**. Consequently Jen and I are looking at how we can make more wine following the technique. It is pursuing these differences that create the Winemaker's Selection (W/S) wines.

I was with Jen in the warehouse this morning working out how we are going to bring back some order and saw the pallet of **Pfeiffer 2010 Riesling** there. I was commenting how attractive the wine is currently looking with that little bit of bottle development and lovely balancing crisp finish, when Jean reminded me that it is in the **current pack**. How fortuitous! Our 2006 Christopher's VP is the **most awarded** bottled vintage wine that we have made, so many medals that if we put them on the bottle it would topple over. As a young wine I just love drinking the wine with its beautiful chocolate like flavours and balanced sweetness. How much more are we going to enjoy it when it is 21 years old, just need the patience!

*Chris Pfeiffer*  
Chris Pfeiffer

In vino veritas

We have just started our **Sunday lunches** around Australia and how civilised it is. It almost takes me back to the Sunday roast that I used to so enjoy as a young boy. even though there was no wine to accompany it. We have all the wine now but somehow lack the time for the Sunday roast (Lamb and Pinot, yum! Hang on, maybe Beef and Cabernet. Oh, decisions!!!).

The whole team are sure that you will enjoy our current pack and wish you a Happy Financial New Year.

## WINE CLUB PACKS WINTER 2012

**4 Bottle Pack - \$70 \$111.90**



Our current pack includes the following wines:  
 Pfeiffer Winemakers Selection Pinot Noir 2010  
 Pfeiffer Riesling 2010 (Museum Release)  
 Pfeiffer Cabernet Sauvignon 2009 (Museum Release)  
 Pfeiffer Christopher's VP 2006

**12 Bottle Pack - \$210 \$338.70**



Our current pack includes the following wines:  
 Pfeiffer Winemakers Selection Pinot Noir 2010 (2 bottles)  
 Pfeiffer Riesling 2010 (Museum Release)  
 Pfeiffer Marsanne 2008 (Museum Release)  
 Pfeiffer Carlye Chardonnay Marsanne 2012  
 Pfeiffer Merlot 2004 (Museum Release)  
 Pfeiffer Cabernet Sauvignon 2010 (Museum Release)  
 Pfeiffer Cabernet Sauvignon 2009 (2 bottles)  
 Pfeiffer Shiraz 2009 (2 bottles) (Museum Release)  
 Pfeiffer Christopher's VP 2006



### PFEIFFER WINES

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



- PIGEAGING AT PFEIFFERS -

NEXT WINE CLUB DELIVERY - OCTOBER 2012

CARLYE CUTTINGS  
 WINTER 2012

## WHAT'S ON

Sunday 12th August 2012

### SLOW SUNDAY MELBOURNE - A LONG, LAZY LUNCH

Our Long, Lazy Lunch in the heart of Melbourne's CBD will be a highlight on your social calendar this year. We will unwind in the beautiful contemporary space of Heirloom and indulge in a sophisticated menu featuring a fusion of modern French and Japanese. This will all be complemented with a stunning selection of our award winning wines. Don't miss out!

**Where** Heirloom, 131-135 Bourke Street, Melbourne  
**From** 12noon  
**Cost** \$125pp (\$112.50pp Pfeiffer Wine Club Members)  
**Bookings** 02 6033 2805 - Pfeiffer Wines

Sunday 9th September 2012

### SLOW SUNDAY CANBERRA - A LONG, LAZY LUNCH

Join us and the team at the vibrant new Soju Girl in the heart of Canberra for a Long Lazy Lunch in style. We will share a contemporary customised menu of modern Asian fusion which will be matched to perfection with a "pfabulous" range of our award winning wines. We simply cannot wait to share this exciting afternoon with you.

**Where** Soju Girl, Melbourne Building, 41/43-45 Northbourne Ave, Canberra City  
**From** 12noon  
**Cost** \$110pp (\$99pp Pfeiffer Wine Club Members)  
**Bookings** 02 6033 2805 - Pfeiffer Wines

Saturday 6th October 2012

### SPRING FARMERS MARKET

The arrival of spring is always an eagerly awaited event - in the paddock, for the farmer and within the garden, for this is the season where the bounty of the harvest begins. To celebrate its return we invite you to join us at our idyllic winery when we host our Spring Farmers Market. We will have an array of the freshest spring produce available, from crisp asparagus to new season garlic, specially chosen to tender spring lamb, organic herb seedlings to artisan breads.

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

Sunday 4th November 2012

### PFEIFFER PFROLIC - GAMAY LONG LUNCH

Join us for the 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 2012 Gamay.

**Where** Pfeiffer Sunday Creek Bridge  
**From** 11am  
**Cost** \$120pp (\$108pp Wine Club). 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** 02 6033 2805 - Pfeiffer Wines

Sunday 9th December 2012

### CAROLS BY THE CREEK

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

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

Thursday 27th December 2012 -

Saturday 26th January 2013

### PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of artists who have visited the winery and have painted, drawn, sketched or photographed a distinctive winery scene - be it the natural bush setting, the historic buildings or the century old wooden bridge. Visitors are also 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

Saturday 29th December 2012

### SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh cherries and berries to juicy apricots and peaches. Vegetables are at their most vibrant and colourful best and the assortment of summer herbs are fragrant and perfumed. Celebrate all things in season this summer with our Summer Farmers Market. With loads of fresh seasonal produce, gourmet foods and great coffee, it is the perfect time to come along and stock up on all the goodies you will need to celebrate into the New Year!

**Where** Pfeiffer Wines  
**From** 9am - 3pm  
**Cost** No charge  
**Bookings** 02 6033 2805 - Pfeiffer Wines

## HELLO TO YOU ALL,

We've been telling you this for a long time, now we have the photographic evidence to prove it - we actually still get in and **stomp the grapes** with our feet here at Pfeiffers!!!!

For those of you suddenly feeling a little uneasy about **MY FEET** in **YOUR WINE**, can I reassure you by saying not all our wines get foot trodden, in fact it is only a few. (And thank goodness, because that growth on my foot took months to heal after I trod the Gamay this year!!!! Ha ha!)

Quite seriously, for those of you swearing never to drink the **Pfeiffer Gamay** again, the dynamics of fermentation and the production of alcohol certainly ensure that pigeage is a safe practice for the consumer...and we always wash our feet before and after any treading!!!!

The **foot treading**, or "pigeage" as it was called, was a technique I learned when I travelled to Beaujolais, France in 2005. Considering the other **traditional practices** I was exposed to - such as drinking wine for breakfast, lunch and dinner; stopping for half an hour smoko to drink wine and eat cheese, salami and bread; having double Pastisse (aniseed liqueur) after work; and shovelling out vats of fermenting wine while smoking cigarettes - I think the foot treading was the right practice to bring back home to Pfeiffer Wines.

I guess by now you are wondering where I am going with this story - well there must be some benefits to pigeage aren't there...surely, this is still not a Pastisse hang over from my time in Beaujolais?????

Personally, I believe that the action of foot treading is far more gentle than mechanical crushing, thus preserving **more fruit**

**flavour** and creating a softer, more rounded wine. When we foot tread, we generally leave the stalks in the wine, which in fact adds more tannin to the wine, but with gentle foot treading, all this tannin integrates into the wine beautifully and the wines never seem overly tannic or too drying.

The down side of foot treading is that it is incredibly labour intensive - what we can crush in 15 minutes by machine will take 3 hours by foot! As such, it is only a select **few wines** that receive pigeage.

Those wines are:

**Pfeiffer Gamay** - Gamay is the grape of Beaujolais and makes a light to medium bodied wine. Having "pigeaged" this wine every vintage since 2006, I have come to believe the ladies are the best treaders of the Gamay, their elegance seems to bring the best out of the wine!!!

**Pfeiffer 2010 Winemakers Selection Pinot Noir** - Selected parcels of the best fruit from the vineyard were chosen for this wine and given the Rolls Royce treatment in the winery - 100% pigeage in open fermenters 3 times daily with full stalks, giving a fragrant, stalky aroma, richness and complexity on the palate, a brilliant colour and great length.

**Pfeiffer Christopher's VP** - We started foot treading this wine with the highly regarded 2006 vintage, and haven't looked back. As we are aiming to make a richly flavoured, full bodied VP style, I prefer to throw the big strong men in the vats and let them pound away at the grapes to get a bit more masculinity and weight into the wine!!!!

The July 2012 pack is a pretty special one, with both the Pfeiffer Winemakers Selection 2010 Pinot Noir and the Pfeiffer 2006 Christopher's VP both being featured. Both these wines are foot trodden wines and I have **great memories** associated with making both these wines. They are great wines now, but will both benefit from further cellaring.

Back to that photographic evidence on the front of the Carlyle Cuttings, I can tell you that those are the feet of some **Gamay treaders for 2012** - my legs are definitely amongst them, but I will leave it to you to work out which pair they may be.....

Cheers to pigeaging!!!

Cheers,

*Jan Pfeiffer*



## THREECHEFS FITZMAURICE ST, WAGGA

### CARAMALISED LEEK, ASPARAGUS & TOMATO TART ~ Serves 4

Recipe kindly supplied by Threechefs, Fitzmaurice Street, Wagga Wagga. [www.threechefs.com.au](http://www.threechefs.com.au)

#### Pastry

175g butter  
500g flour  
1 egg  
Soda water  
Salt and pepper for seasoning

#### Filling

450g ricotta cheese  
150g parmesan cheese, grated  
2 eggs  
100g semi-dried tomatoes, chopped  
¼ bunch continental parsley, chopped  
1 bunch of asparagus, chopped  
10g butter  
1 leek, sliced into rounds

#### Method

**Pastry** - Preheat your oven to 180°C. Put the butter and the flour in a food processor and blend until it resembles bread crumbs. Move the dough to a bowl and add the egg, salt and pepper. Mix to combine. Add in the soda water until you have a soft dough consistency. Cover and put in fridge for 10 minutes to rest. Roll out the dough to the thickness of a 10 cent coin. Cover a large round tart case with the dough and blind bake until just under golden brown (do not overcook).

**Filling** - Sauté the asparagus and butter in a pan and set aside. In a bowl blend the ricotta, parmesan and eggs until smooth. Stir in the asparagus and season with salt and pepper. Spread the chopped semi-dried tomatoes on the base of the tart case and top with the filling. Place the leek rounds on top of the filling and bake for about 30 minutes or until golden.

#### TO SERVE

Place a wedge of tart on a plate, garnish with a salad of your choice and serve with the 2010 Pfeiffer Riesling.

ENJOY.



## WINE CLUB FOOD PAIRINGS

- Winter 2012 -

### 4 PACK \$70 - 12 PACK \$210

#### Pfeiffer Riesling 2010

##### Museum Release

Refer to the recipe from the Threechefs for a divine food and wine combination.



#### Pfeiffer Winemakers Selection

##### Pinot Noir 2010

This wine ticks all the right boxes that a Pinot should. Vibrant ripe berry fruit, a silky texture, great balance and weight. Match it to a roasted duck leg with a delicate truffle sauce or Chris's Sunday lamb roast for pure perfection!



#### Pfeiffer Cabernet Sauvignon 2009

##### Museum Release

The delicious dark berries, cherries and touch of mint that abound within this wine match perfectly to a meal with substance. Try a homemade venison pie with a simple green salad.



#### Pfeiffer Christopher's VP 2006

This heavenly fortified is beyond amazing! With lots of chocolate and cherry flavours and a surprisingly gentle texture, complement the experience with a slab of aged cheddar, by an open fire, or simply on its own shared amongst loved ones.



#### Pfeiffer Marsanne 2008

##### Museum Release

This textural wine has no oak yet still manages to produce a lovely creaminess along with subtle stone fruit flavours and a clean finish. Serve it alongside a warm chicken salad with toasted pine nuts and a creamy mustard dressing.



#### Pfeiffer Carlyle Chardonnay Marsanne

##### 2012

Incredibly clean and fresh with stone fruit and citrus flavours, this easy drinker is great with any food, day or night. Need a wine to go with your gourmet picnic hamper on our Sunday Creek Bridge? This is the wine!



#### Pfeiffer Merlot 2004

##### Museum Release

This mature Merlot deserves something special. With its dark plum and berry flavours and a soft smooth finish, spend the time with this wine over a seared piece of Wagyu beef, sautéed exotic mushrooms and tarragon butter.



#### Pfeiffer Cabernet Sauvignon 2010

With loads of dark fruit flavours, a moreish velvety texture and lovely long finish, pair this classic with a classic. Try roast beef with mushrooms and garlic and fluffy yorkshire puddings.



#### Pfeiffer Shiraz 2009

##### Museum Release

The rich, ripe fruit flavours of this wine are big and bold, with elegant white pepper notes also evident. Match it alongside sticky braised beef cheeks, Paris mash and steamed green beans for a hearty "feast".



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