



PFEIFFER WINES

PO BOX 35 | 167 DISTILLERY ROAD
WAHGUNYAH VICTORIA
AUSTRALIA 3687

TEL: (02) 6033 2805

CLUB@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU



PFEIFFER
— WINE CLUB —



40 Years ago at Distillery Road

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



Liquor licence No. 32805422

NEXT WINE CLUB DELIVERY - JULY 2024

CARLYLE CUTTINGS

MARCH 2024 TO JUNE 2024

WINE CLUB PACKS

MIXED 12 Bottle Pack \$240 ~~\$362.00~~

2023 Pfeiffer Pinot Grigio x 2
2023 Pfeiffer Garganega x 2
2022 Pfeiffer Chardonnay
2023 Pfeiffer Gamay
2022 Pfeiffer Merlot
2021 Pfeiffer Tempranillo x 2
2021 Pfeiffer Cabernet Sauvignon
2022 Pfeiffer Shiraz
2021 Pfeiffer The Piper



MIXED 4 Bottle Pack \$90 ~~\$116~~

2023 Pfeiffer Pinot Grigio
2023 Pfeiffer Garganega
2021 Pfeiffer Cabernet Sauvignon
2022 Pfeiffer Shiraz



WHITE ONLY 12 Bottle Pack \$235 ~~\$342.00~~

2023 Pfeiffer Winemakers Selection Riesling x 2
2012 Pfeiffer Riesling
2023 Pfeiffer Pinot Grigio x 2
2023 Pfeiffer Garganega x 2
2022 Pfeiffer Chardonnay Marsanne x 2
2022 Pfeiffer Marsanne
2022 Pfeiffer Chardonnay x 2



WHITE ONLY 4 Bottle Pack \$85 ~~\$116.00~~

2023 Pfeiffer Winemakers Selection Riesling
2023 Pfeiffer Pinot Grigio
2023 Pfeiffer Garganega
2022 Pfeiffer Chardonnay



RED ONLY 12 Bottle Pack \$265 ~~\$393.00~~

2023 Pfeiffer Gamay x 2
2022 Pfeiffer Merlot x 2
2015 Pfeiffer Merlot
2021 Pfeiffer Tempranillo x 2
2021 Pfeiffer Cabernet Sauvignon
2022 Pfeiffer Shiraz x 2
2021 Pfeiffer Durif
2021 Pfeiffer The Piper



RED ONLY 4 Bottle Pack \$100 ~~\$140.00~~

2022 Pfeiffer Merlot
2021 Pfeiffer Tempranillo
2022 Pfeiffer Shiraz
2021 Pfeiffer The Piper



FORTIFIED 4 Bottle Pack \$110 ~~\$132.50~~

2019 Pfeiffer Christopher's Reserve Ruby
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Topaque
Pfeiffer Classic Rutherglen Muscat



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

Reflections

Welcome to all our Pfeiffer Pfriends and Pfamily,

Some 40 years ago, come March this year, it will be the anniversary of that fateful drive from Corowa to Wangaratta via Distillery Road. I was working at Lindeman's Winery in Corowa and we had an electric motor breakdown that required repairs in Wangaratta. As I drove down Distillery Road, I noticed the auction sign for the Seppelt properties, which prompted the phone call to Robyn, who was near Mildura, and a "what about it?" question was asked. Come April 24th, 1984, Robyn and I were the successful bidders on the "Old Distillery" and the "M&D Block" (named after the 2nd owners of the property, Masterton and Dobbin.) This included the vineyard on the other side of the bridge and the bridge! And so commenced the journey of Pfeiffer Wines.

It has been an exciting journey with ups and downs along the way that mirrored the ups and downs of the wine industry. We have weathered the lows due to the great support of our wonderful customers, who continue their support today. **Quite a number of our customers have become "pfriends" over the years which has been a wonderful outcome of the journey.** It is this support that has also allowed us to develop the property into what it is today. Is it finished? Of course not!

As we look back on the early photos, we are reminded about how much has been achieved.

As you approach the winery, the biggest change has been the development of the grounds. We were lucky to have inherited a bridge over Sunday Creek, connecting

the original vineyard and winery, and have used this as the centre piece of the grounds development. The bridge has focussed our plans on building upon the wonderful natural environment that we have. All the native plants we have planted, are local to the area. The exotic plants have been chosen as specimen plants, that enhance the natural environment. We receive many favourable comments on our grounds which further spurs on Robyn, Kylie and Rob.

Our buildings have always been enchanting, with many photographers commenting on all the angles that make it so photogenic. It has a heritage overlay, so in all our work on the buildings, we have to be mindful of this. We have wonderful hand made bricks, imported corrugated iron from Scotland, and those fantastic Oregon beams from America, which are impossible to replace. **So in our maintenance we have to arrive at solutions that helps preserve the history.** In this we have been fortunate to have worked with a couple of empathetic builders, Wayne and Bruce, who love timber and the old craftsmanship.

Into all of this we have fitted a modern winery which allows us to concentrate on making our wonderful wines. This has been challenging in such an historic building, as we must consider health and safety, as well as heritage in the development of a practical, working winery. It has resulted in a winery that tests logistic skill and management, particularly during the vintage period when everything travels down that long, narrow driveway, between the back of the winery and our house. However, it is a winery that promotes having "pfun" (must be the closeness, haha,) as we make the delicious range of wines, for you to enjoy.

Our vineyard has also been part of the development. **On purchasing the M&D Block we had 25 acres of vines. Today, that has grown to 80 acres with more vineyard planned for the future.** We want to plant those varieties in our vineyards that have

helped make Rutherglen famous, namely Rutherglen Muscat, Muscadelle (Topaque) and Rutherglen Durif. We want to grow the best fruit to make the best wine possible.

In our journey we have always been focussed on delivering the highest quality we possibly can. We have been fortunate to have some wonderful staff help us over the years, people who have wanted to be part of the Team, people who share our vision of delivering quality in grape growing, winemaking and customer service.

And, all of this has been supported by our customers, without whom none of this would have been possible.

As we celebrate this 40th Anniversary milestone in our business, please share with us a glass of "pfine" Pfeiffer wine, as we look forward to the next milestones in Pfeiffer Wines history.

The wines in our packs this February have been introduced by Jen and I am sure that you will enjoy each and every one of them in your glass. I know I will.

Again, thank you for your support,

In vino veritas

Chris Pfeiffer



G'DAY "PFRIENDS"!!!

G'day Pfriends,

Happy New Year!!!

Vintage is just about upon us, and we are filled with excitement and anticipation for what the new harvest will bring. The growing season for the 2024 vintage has been somewhat easier than the 2023 vintage, with warmer Spring conditions, less rainfall and certainly no flooding, thank goodness!!!

I anticipate that we will start picking 2-3 weeks earlier than last year, and observing the way the different varieties are ripening, it looks like it could be a fast and furious harvest, with lots of varieties needing to be picked around the same time.

As always, we will be welcoming a new wave of interns to work during the very busy vintage period, mainly in the winery, but also in the vineyard from time to time.

Joining us will be Lucy Bodde originally from Missouri, USA, who has just completed her first vintage in 2023 in Paso Robles, California; Matteo Magno, who comes to us from Switzerland with a Bachelor in Food Technology and five vintages experience under his belt; and Eddie Dods, an Englishman with a farming and maintenance background, who caught the winemaking bug when doing a vintage last year in Marlborough, New Zealand.

We are also welcoming back Gianna Fiumara for her second vintage with us, after she completed last vintage, then jetted off to Italy to undertake another vintage in Puglia. Gianna's family have a small winery and vineyard in Leeton called Lillypilly Estate Wines, which one day Gianna will return to, but in the meantime, we love having Gianna here, with her wonderful enthusiasm for wine and great positive attitude in the winery.

I certainly remember all my vintage experiences overseas and hope that we can provide our interns an experience in which they learn and grow, and ultimately love!!

We have put together some delicious wines in the packs for your enjoyment, including a brand new varietal to us (and maybe you), Garganega. Affectionately known as the "Baby Garga" in the winery, Garganega is an Italian white variety, widely grown in the Veneto region in the north-east of the country, but is also grown in Sicily, where it is known as Grecanico. Garganega tends to make wines that are light and refreshing, with delicate lemon, almond and floral notes, and good acidity, making it the perfect partner to seafood and vegetarian dishes.

Our Garganega was grown by Sarah Gough in the Nagambie Lakes region, who has an interest in discovering (and then planting) emerging varieties. We

harvested the grapes by hand, and then gently pressed them into tank to start the fermentation, before transferring the fermenting juice to old French oak barrels to complete the fermentation. I then kept the wine on the yeast lees (dead yeast cells that sink to the bottom) in the barrels and stirred those lees weekly to bring a gentle creamy texture to the wine.

I can only suggest popping the Garganega in the fridge, and trying it with your next plate of fish or bowl of risotto. Yum!!

From new and emerging to the absolute classics, **I also wanted to highlight the 2021 Pfeiffer Cabernet Sauvignon - this wine is a cracker!!** A double trophy winner at the 2023 Rutherglen Wine Show for the Best Red Wine and Best Wine from fruit grown in the north-east region of Victoria, our 2021 Cabernet Sauvignon is all class!! Elegant, yet powerful and long, it is a classic Cabernet with a great future ahead should you wish to cellar it. Otherwise, try it with your favourite lamb dish (Robyn's slow-cooked leg of lamb is our family's favourite) or perhaps a Vegetarian Wellington.

And I wouldn't be Jen Pfeiffer if I didn't mention the "Jen Pfeiffer Special" – the Pfeiffer Shiraz!! From my very first foray into winemaking with the 2000 Pfeiffer Shiraz (which was awarded a gold medal),

the Pfeiffer Shiraz has always been a love and a pet project of mine. I can spend hours trying to put the finishing touches on a blend, to get that perfect balance of rich, ripe fruit, with those lovely alluring spicy notes and trademark savoury finish. **The 2022 Pfeiffer Shiraz is ticking all those boxes, with its dark fruit profile, its little spikes of black pepper and spice and its rich and generous palate.** I have to say I think I have got a bit better at making the wine since my first attempt – we will have to wait to see if the judges agree!!!

Please do enjoy all the wines in your packs, we make them with great passion and love, each and every year!!

Cheers, and happy drinking

Jen Pfeiffer

Jen.



WELCOME TO AUTUMN 2024

By Sue Northfield.

Of all the seasons in North East Victoria, Autumn is the most spectacular and my 'pfavourite'. We have a number of activities and events planned for this 2024 Autumn season for you to enjoy.

Autumn in the Rutherglen region begins with the **"Taste of Rutherglen"** festival. This runs from the evening of **Friday March 8th to Sunday March 10th**. We have added some new activities to the 2024 Taste of Rutherglen weekend. On the Saturday morning, we have a **Sunday Creek guided vineyard walk** with our Matriarch, Robyn. The vines should be close to having ripe fruit, so it is an opportunity to see our vineyard at its best and to hear Robyn share some special stories,



On the Saturday evening we will have our **Sunset Wine Down**. Buy a 'pfabulous' bottle or a wine cocktail to enjoy on a barmy Wahgunyah evening. There will be live music and a pop-up food van, just BYO your own picnic rug. On the Sunday we will be running one of our very popular **"Paint and Sip"** sessions, accompanied by a **High Tea** and a glass of wine. Shuttle Buses will be running throughout the weekend around the participating wineries. Bookings are essential!

Easter will also be upon us quite quickly after Taste of Rutherglen, with Good Friday on Friday March 29th. Whilst we are closed on Good Friday itself, the Easter weekend (**March 30th, 31st and April 1st**) is just a magical time here at Pfeiffer Wines, as the autumnal leaves have started to appear. **Ben Chan** will be here to perform live over the weekend to complete the relaxed vibe!

Are you passionate about Shiraz? We all know that Jen is! Over the years Jen and Chris have made some exceptional Shiraz vintages. Many have scored very well with The Wine Companion and are gold medal or trophy winners. Robyn and I are planning our special **Members Only** event on **Saturday May 4th, 2024**, where you will be able to taste a selection of Pfeiffer Shiraz vintages that are not available for tasting at the cellar door. **Hold that date** for all that Shiraz!

Mother's Day falls on **Sunday May 12th** this year. We will be holding a special Mother's Day **Paint and Sip** morning. If you are looking for something a little different for your Mum, book her in!

Our feature wine this Autumn, is the brand new (to us) 2023 Pfeiffer Garganega.

Garganega is an Italian white varietal that makes a lively, fresh and aromatic dry white wine. It is a variety that lends itself to the Australian lifestyle, being a great match to fresh seafood and perfect for alfresco dining.

Winemakers comments: Our 2023 Garganega is pale straw in colour. The nose abounds with citrus fruits, baked green apples and a hint of toasted almond. The palate is crisp and refreshing, with orchard stone fruits on the mid-palate and a gentle creamy texture gained from 9 months ageing in French oak barriques.

I have paired this light crisp white with my version of Fish Pie. Here in Rutherglen, I have a tradition in ordering a fish pie from Pickled Sisters to enjoy on Good Friday. My home-made version does not compare to Marion's with her secret herbs and spices, but it is pretty tasty and easy to make!

I hope that you enjoy your Autumn 2024 Wine Club Pack and my Easter Fish Pie recipe!

Best wishes from Sue,

Wine Club Coordinator



FROM THE KITCHEN

EASTER FISH PIE

Ingredients

- 1 kg baby potatoes, peeled and halved
- 400ml milk, plus a splash
- 25g butter
- 25g plain flour
- 1 leek halved and thinly sliced
- 350 to 400 grams of mixed fresh fish (You can even include peeled prawns or scallops)
- 1 tsp Dijon or English mustard
- 1 small bunch chives, finely snipped
- 3 tablespoons fresh lemon juice from 1 lemon
- handful frozen baby peas (petits pois)
- grated cheddar cheese



Method

1. Heat the oven to 200C, fan-forced 180C
2. Put 1kg potatoes, peeled and halved, in a saucepan and pour over enough water to cover them. Bring to the boil and then simmer until tender.
3. When cooked, drain thoroughly and mash with a splash of milk and a knob of butter. Season with ground black pepper.
4. Put 25g butter, 25g plain flour and the finely sliced leek in another pan and heat gently until the butter has melted, stirring regularly. Cook 1-2 mins
5. Gradually whisk in 400ml milk using a balloon whisk if you have one. Bring to the boil, stirring to avoid any lumps and sticking at the bottom of the pan. Cook for 3-4 mins until thickened.
6. Take off the heat and stir in the fish, 1 tsp Dijon or English mustard, a small bunch of finely snipped chives, handful of baby peas. Spoon into an ovenproof dish or 6-8 ramekins.
7. Spoon the potato on top and sprinkle with a handful of grated cheddar cheese.
8. Pop in the oven for 20-25 mins or until golden and bubbling at the edges.

Serve with a crisp rocket salad and a delicious glass of Pfeiffer Garganega.

