




**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 —



*Chris Pfeiffer 50 Vintages*

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



*Liquor licence No. 32805422*

NEXT WINE CLUB DELIVERY - OCTOBER 2023

**CARLYLE CUTTINGS**

JULY 2023 TO SEPTEMBER 2023

## WINE CLUB PACKS

### MIXED 12 Bottle Pack \$240 ~~\$359.00~~

2022 Pfeiffer Pinot Grigio x 2  
2022 Pfeiffer Marsanne  
2021 Pfeiffer Chardonnay x 2  
2022 Pfeiffer Pinot Noir  
2021 Pfeiffer Cabernet Sauvignon x 2  
2017 Pfeiffer Cabernet Sauvignon  
2021 Pfeiffer Shiraz x 2  
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz



### MIXED 4 Bottle Pack \$90 ~~\$118~~

2022 Pfeiffer Pinot Grigio  
2021 Pfeiffer Chardonnay  
2021 Pfeiffer Cabernet Sauvignon  
2017 Pfeiffer Shiraz



### WHITE ONLY 12 Bottle Pack \$235 ~~\$345.50~~

2017 Pfeiffer Sparkling Pfizz White  
2022 Pfeiffer Riesling  
2019 Pfeiffer Riesling  
2022 Pfeiffer Pinot Grigio x 2  
2022 Pfeiffer Marsanne x 2  
2021 Pfeiffer Chardonnay x 2  
2014 Pfeiffer Chardonnay  
2014 Pfeiffer Carlyle Gewurztraminer x 2



### WHITE ONLY 4 Bottle Pack \$85 ~~\$108.00~~

2022 Pfeiffer Pinot Grigio  
2022 Pfeiffer Marsanne  
2021 Pfeiffer Chardonnay  
2014 Pfeiffer Chardonnay



### RED ONLY 12 Bottle Pack \$265 ~~\$384.00~~

2022 Pfeiffer Pinot Noir x 2  
2021 Pfeiffer Carlyle Cabernet Merlot  
2021 Pfeiffer Tempranillo x 2  
2021 Pfeiffer Cabernet Sauvignon x 2  
2017 Pfeiffer Cabernet Sauvignon  
2020 Pfeiffer Carlyle Shiraz  
2021 Pfeiffer Shiraz  
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz  
2021 Pfeiffer Durif



### RED ONLY 4 Bottle Pack \$100 ~~\$132.00~~

2021 Pfeiffer Tempranillo  
2021 Pfeiffer Cabernet Sauvignon  
2021 Shiraz  
2017 Pfeiffer Shiraz



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

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



# Reflections

Welcome to all our Pfeiffer Pfamily,

Here we are at the end of my 50th vintage and it is interesting that there were quite a few similarities between my first and my 50th. 1974 was a wet vintage with considerable disease pressure within the vineyard. We faced a similar wet vintage in 2023. **The big difference for me was that in 1974 I didn't fully appreciate the difficulties of the vintage whereas I certainly did in 2023.** In 1974 I was green behind the ears and had no real expectations and probably believed that everything was normal. This was certainly not the case in 2023, where I used my accumulated experience, particularly within the vineyard, to deliver quality fruit.

As we settle down after vintage and look at the wines made, we develop a better feel for the year. All our fresh white styles are being prepared for bottle, with our Pfeiffer Moscato, being the first to be bottled, retaining all the vintage freshness. Not long after that, we will be bottling our Riesling and Pinot Grigio. All these wines have lovely freshness, which is partly the result of a cooler vintage giving grapes with higher acidity. In our reds, which are being prepared for oak maturation, we see that this cooler vintage has produced wines with good colour and freshness of fruit. I am looking forward to observing how the reds develop during maturation.

Following my conversation with you in the February Cuttings, you will remember I mentioned that I still had to cover the changes in technology. **I believe the greatest advances over the past 50 years have been in the vineyard.** Significant mechanisation of the process has occurred and is still very much ongoing. Grapevine pruning has gone from totally done by hand to being mechanically aided. Most vines are mechanically pre-pruned. This is where a series of cutting saws passes over the vines in a hedging manner. This significantly reduces the amount of cuts that are completed by hand. After pre-pruning, the vineyard team come through with their secateurs cleaning up the vines and leaving the appropriate number of buds (next year's crop). This has been made easier through the development of electric secateurs, helping overcome wrist soreness.

The progress in mechanical harvesting has been mammoth. In the early days the mechanical harvesters were quite rough on the vines, breaking a lot of canes due to the slapping nature of the beaters. Over the past 40 or so years, the engineers have been watching and modifying and we have now developed harvesters with more refined beating techniques. The ultra-modern machines have optical sorters which remove the non-grape material from the grapes, so much so that in a lot of cases the fruit can be poured direct into the press without passing through a crusher/destemmer in the winery. This has been a highly significant development leading to significant lifting of the quality of fruit delivered to the winery.

Our viticulturists have been observing as well and the pruning of the grapevines has been adapted to help accommodate mechanical harvesting. The adaptations are also being made to help in the production of quality fruit, ensuring the vine's architecture allows light penetration and air flow, which also helps reduce disease pressure on the vines.

In the winery there are two major advancements. These are in the technology in pressing the grapes and also in juice/wine clarification. **I consider the development of the pneumatic presses and its associated technology has led to improved wine quality.** The pneumatic action is gentle, resulting in juices with lower phenolics, which are the compounds that cause bitterness. This is particularly relevant to white wine. We have always used pneumatic presses at Pfeiffer Wines, with our latest press being automated, which is a terrific help during the hectic vintage period. These presses have replaced the mechanical presses, notably the screw presses which extract higher phenolic (bitterness) levels. Some wineries still like to use a basket press which can produce high quality juice, however their disadvantage is that they require a lot of manual labour to operate them.

Juice and wine clarification has taken significant steps with the new technology able to achieve higher levels of clarity in a single pass than the traditional filters. This is important as it reduces the number of times you handle the wine, as each time you carry out an operation, (filtration, pumping, fining) you risk impacting the wine's quality. Consequently having bottle bright wine in fewer clarification operations is beneficial to overall quality.

I also would like to acknowledge the input of all the research workers in our wine industry. The Australian Wine Industry is unique in the world that it owns

its own research facility, called the Australian Wine Research Institute (AWRI). This is something that is envied by many wine producing countries. The AWRI is funded through a levy on winemakers and then the AWRI seeks funding from other sources as well. **The AWRI is highly regarded as one of the significant wine research centres in the world** and, currently employs in excess of 100 people. It is also a preferred destination for many researchers from around the world. Over the past 50 vintages, our knowledge of grape growing and wine making has grown significantly as a result of research work done around the world, including at the AWRI. This work and our understanding of its implications has led to quality outcomes in our grape and wine industry, of which Pfeiffer Wines are participants.

I cannot finish without mentioning wine. As Jen has mentioned, the packs have some lovely wines for you to taste. Remember, these are tasting packs and we encourage you to try the wines and, after you have enjoyed them, ring up and order some of your favourites.

A lot has been written about my enjoyment of Cabernet Sauvignon. **Cabernet Sauvignon is occasionally referred to as the King of Wines**, so naturally I would enjoy something so regal. The 2021 Cabernet Sauvignon, already covered by Jen, is a ripper and a good wine to have released in this my special year. Currently the 2021 Cabernet Sauvignon has all the exuberance of youth on its side and, if you can keep some in your cellar, is worthy of a long reign.

On behalf of our Pfeiffer team, thank you for your continuing support, we would not be here without it.

In vino veritas

*Chris Pfeiffer*

Chris Pfeiffer



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



# WELCOME TO WINTER 2023

By Sue Northfield.

Welcome to our winter edition of Carlyle Cuttings. The celebration of Chris's 50th vintage continues here at Pfeiffer Wines. The 2023 vintage process is now well and truly complete and we have farewelled our 2 international vintage interns, Jacopo and Thodoris. It was a challenging vintage with the initial wet conditions. Chris discusses how the vintage process has changed in so many different ways over the decades in his "Reflections".



## Premiers Trophy

Early in May we were thrilled to be invited to attend the Premiers Trophy. This event lines up 12 wines that have taken out "Best in Show" at Victorian regional wine shows, plus the "Best in Show" from the Victorian Wine Show. This is an "invitation only" event with only 12 wines being selected for entry. Our multi-trophy winning 2019 Pfeiffer Durif was up there with the "best of the best". Although we didn't come home with the Premiers Trophy in hand, it was an absolute honour to be selected to attend.



## Whilst Shiraz may be Jen's greatest passion, Cabernet Sauvignon is Chris's 'pfavourite' red wine.

The Wine Club packs for this season include both our just released 2021 Cabernet Sauvignon and the 2017 Cabernet Sauvignon. The 2017 Vintage took at the "Best Cabernet in Show" at the 2018 Victorian Show as well as the Top Gold medal.

*Our 2017 Pfeiffer Cabernet Sauvignon has an intense, dark purple red colour, with a lifted nose of cassis, blackberry fruit and a touch of mint. The palate is powerful yet refined, with focussed blackcurrant fruit and lovely toasty oak characters, which persist to a fine, long tannin finish.*

## Introducing our 2021 Pfeiffer Cabernet Sauvignon

The 2021 Cabernet Sauvignon has already taken out a silver medal at the 2022 Victorian Wine Show and a bronze medal at the 2022 Rutherglen Wine Show in the short time since being bottled in September 2022.

*Our 2021 Pfeiffer Cabernet Sauvignon is a dark purple-red colour. Lifted aromas of black berries, dried herbs and mint, greet the nose. Full bodied and richly flavoured, the palate exhibits sweet blackberry fruit, enhanced by new oak characters which persist to a fine, long tannin finish.*

## Back Vintages

Do previous vintages of Pfeiffer Cabernet Sauvignon interest you? As a Wine Club member, you have exclusive access to any of the older vintages in our "Museum" and this includes Shiraz, Durif, Marsanne and Winemaker's Selection releases. Like to know more? Just give us a call here at the winery on 02 6033 2805 and we can let you know what we have in stock and your Wine Club member price.

Sue Northfield, Wine Club Coordinator



# FROM THE KITCHEN

## SLOW ROASTED ROSEMARY GARLIC LAMB SHOULDER

The Celebration of Chris's 50th year as a winemaker is continuing here at Pfeiffer Wines. For those who don't know, Chris's 'pfavourite' red wine is Cabernet Sauvignon and his 'pfavourite' meal to accompany Pfeiffer Cabernet Sauvignon is Roast Lamb. This recipe is an easy to prepare and to follow - Cheers from Sue!

## Ingredients

- 2kg lamb shoulder, bone in
- 500g golden delight potatoes, peeled and cut into 2cm pieces
- 1 tablespoon dried rosemary
- 50 grams butter
- 3 garlic cloves crushed
- ¼ cup milk
- 1 ½ tablespoons extra virgin olive oil
- ¼ cup plain flour
- 1 ½ cups chicken stock
- ¼ cup pan juices (from lamb once cooked)



## Method

**Step 1** Preheat oven to 190C/170C fan-forced

**Step 2** Pat lamb dry with paper towel. Combine rosemary, garlic and oil. Season with salt and pepper. Rub mixture all over the lamb.

**Step 3** Place lamb in a flameproof roasting pan. Cover tightly with foil or a suitable lid. Roast for 2 hours and 30 minutes or until the meat can be pulled off the bone using a fork. Remove foil or lid. Roast for a further 15 minutes to brown.

**Step 4** Whilst the lamb is browning, make the mashed potato. Bring a large saucepan of water to the boil. Add potato and cook for 8 minutes or until very soft. Drain well and add the butter and milk to the pan. Mash until smooth, adding a little extra milk if required. Season with salt and pepper.

**Step 5** Transfer lamb to a serving plate. Cover loosely with foil to rest the meat.

**Step 6** Make the gravy by skimming the fat from the roasting pan, leaving ¼ cup pan juices. Place the pan (if suitable) over medium heat, add the flour and stir continuously with a wooden spoon for 1 to 2 minutes until mixture bubbles. Add ½ cup stock (cold) and continue to stir, scraping any cooked on pieces of meat from the bottom of the pan. Remove the pan from the heat and whisk in remaining stock and a cup of cold water (see note \*). Return to the heat (increasing the heat if necessary) and stir until the mixture simmers and thickens.

**Serve** Place the carved lamb onto warmed plates and serve with mashed potato, gravy and steamed vegetables of your choice. Enjoy with a glass of **Pfeiffer 2021 Cabernet Sauvignon**.

**Note:** If you remove the pan from the heat to add the cold stock and the cold water, there will be no lumps in your gravy and you will not need to strain through a sieve. This is a trick passed down to Robyn from Chris's Mum.



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## G'DAY "PFRIENDS"!!!

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G'day Pfriends,

Well I must confess to our members located in the southern states of our country, I am writing this from sunny Queensland, as I enjoy a few days off before my niece's wedding in Townsville.

The warm weather has been most welcome, although I know it only makes the cold colder on our return....best enjoy it while I can!!!

Looking at the selections we have made for our July packs, I can assure you that you're all in for a treat, with some terrific wines selected here.

There are plenty of new releases to talk about, but before I get into them, I thought I would share a bit of information around what makes a wine "vegan", as we are starting to see more interest for this in the market.

**To understand what makes a wine vegan, it is easier to explain what makes a wine not vegan.....**

Traditionally in wine production, wines have generally been "fined" as the wine approaches bottling to assist with both clarification and also improve mouthfeel. A fining agent will be added which binds to other compounds in the wine and drops them out of suspension, thus making the wine easier to filter, but also having an impact on the flavour of the wine. Proteins have been the preferred fining agent of choice, with the protein in the fining agent helping to soften the astringency of the wine, removing bitterness and harsh, aggressive tannins. Ever wondered why cheese or meat pairs so

well to red wine? It's the same thing....the protein you are eating is working with tannins in the wine making both taste better!!!!

Typically, at Pfeiffer Wines, things like egg whites, skim milk and even gelatin have been used as fining agents. Only a small quantity of these fining agents need to be added to the wine to achieve the desired result, as the protein is so abundant in animal based proteins.

Testing performed by the Australian Wine Research Institute has also shown that after settling and filtration, there are no trace elements left in the wine of these fining agents.

However, with the increasing interest in wines that are vegan and vegetarian, wine additive suppliers have worked hard on creating alternatives. Things like pea and potato proteins have been developed, dead yeast cells have been extracted from yeast and grape seed and skin tannins have been further refined which all can change the mouthfeel of the wine (although some are better than others at improving the clarity).

Every wine I prepare for bottling will undergo a series of fining trials. If I can make a better wine (and by that I mean a wine that tastes better and feels better in the mouth), I will make the decision to fine the wine, either with an animal or plant based product. If the best wine is made by making no addition, then I will choose to do that. **At the end of the day, I want the wine to taste the best it can be!!!**

Speaking of wines being the best they can be, let me bring to your attention a few highlights.....how could I not mention our brand new vintage release of our 2021 Pfeiffer Cabernet Sauvignon? Another great wine from this wonderful vintage – our 2021 Pfeiffer Cabernet is elegant yet powerful, with a core of blackcurrant fruit encased in some very high quality French oak, and lovely long tannins.

**Our 2022 Pfeiffer Marsanne has been turning heads in the cellar door since the minute it was released.** Our style of Marsanne is quite textural, having the body and mouthfeel of a Chardonnay without any of the oak! I love the contrast of the riper stonefruit flavours with the leaner more herbaceous notes.....it keeps me coming back for more! And it is a perfect winter white to enjoy with a fish pie or a pork chop.

And for those Pfriends who enjoy our Pfortified 4 pack, let me tell you about our very first Ruby styled fortified red. Those of you who know us well, know we have a big love affair with Portugal and the wines and people of that country, particularly in the port industry. We have been making tawny and vintage styles for the past 39 years. **Inspired by my vintage in the Douro Valley in 2014, where I produced a Reserve Ruby, I am pleased to announce the arrival of our 2019 Christopher's Reserve Ruby.** A ruby is more similar to a vintage than a tawny, but tends to be softer and fruitier than a vintage, which has more tannin, acid and spirit for long term ageing in the bottle.

Made from our beloved Portuguese varieties grown on the Sunday Creek vineyard, our Christopher's Reserve Ruby has delicious milk chocolate and red berry fruit, which is VERY hard to resist. Try it with a chocolate brownie with fresh raspberries and whipped cream....the ultimate winter indulgence!!!

There are so many great wines in the packs, I would love to tell you about all of them, but I am going to run out of print soon. Please do open them, enjoy them and feel free to tell us about your experiences and food matches you have tried with our wines. We love hearing from you!

Stay warm and happy drinking,

*Jen Pfeiffer*

Jen.

