



PFEIFFER WINES

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PFEIFFER
— WINE CLUB —



Photo: Sue Davis

Chris Pfeiffer 50 Vintages

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



Liquor licence No. 32805422

NEXT WINE CLUB DELIVERY - FEBRUARY 2024

CARLYLE CUTTINGS

OCTOBER 2023 TO JANUARY 2024

WINE CLUB PACKS

MIXED 12 Bottle Pack \$240 ~~\$357.00~~

2023 Pfeiffer Riesling x 2
2023 Pfeiffer Pinot Grigio
2021 Pfeiffer Chardonnay Marsanne x 2
2022 Pfeiffer Gamay
2021 Pfeiffer Tempranillo
2018 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Carlyle Shiraz
2018 Pfeiffer Winemakers Selection Rutherglen Shiraz
2021 Pfeiffer Durif x 2



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

2023 Pfeiffer Riesling
2022 Pfeiffer Gamay
2021 Pfeiffer Tempranillo
2019 Pfeiffer Shiraz



WHITE ONLY 12 Bottle Pack \$235 ~~\$329.00~~

2022 Pfeiffer Prosecco
2023 Pfeiffer Riesling x 2
2023 Pfeiffer Pinot Grigio x2
2021 Pfeiffer Chardonnay Marsanne x 2
2020 Pfeiffer Vermentino
2018 Pfeiffer Marsanne
2018 Pfeiffer Chardonnay x 2
2015 Pfeiffer Carlyle Gewürztraminer



WHITE ONLY 4 Bottle Pack \$85 ~~\$111.00~~

2022 Pfeiffer Prosecco
2023 Pfeiffer Riesling
2023 Pfeiffer Pinot Grigio
2015 Pfeiffer Carlyle Gewürztraminer



RED ONLY 12 Bottle Pack \$265 ~~\$391.00~~

2022 Pfeiffer Gamay x 2
2018 Pfeiffer Pinot Noir
2021 Pfeiffer Carlyle Cabernet Merlot x 2
2021 Pfeiffer Cabernet Sauvignon x 2
2019 Pfeiffer Carlyle Shiraz x 2
2018 Pfeiffer Shiraz
2018 Pfeiffer Winemakers Selection Rutherglen Shiraz
2018 Pfeiffer Durif



RED ONLY 4 Bottle Pack \$100 ~~\$134.00~~

2022 Pfeiffer Pinot Noir
2020 Pfeiffer Carlyle Cabernet Merlot
2019 Pfeiffer Shiraz
2021 Pfeiffer Durif



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 green are Museum/ Limited Release and Wine Club ONLY wines.

Reflections

Welcome to all our Pfeiffer Pfamily,

As 2023 comes to an end, so does the remembrances around my 50th vintage. A lot has changed over those years, yet one thing has remained constant, our desire to make enjoyable wine to be shared with friends or even to help make new friends.

I now look to the future to envision what role Pfeiffer Wines will have.

Over the years Pfeiffer Wines has built a large stock of the various fortified wines to ensure that all those grand and rare wines are still around to be enjoyed. Building these stocks is one of the big challenges facing wineries today as the accountants say they are "loss leaders", that is you don't make any return on them. This is where the family winery particularly steps in, as financial return is not the only driver of the business. **Pfeiffer Wines are committed to these wine styles, striving to make the best possible.** We are still a young company of 40 years and in the process of building our legacy. Each generation has the honour of being able to add to that legacy building up a resource for the years to come. Pfeiffer Wines are fortunate that Jen shares this passion for these wonderful wine styles.

We are often asked by people, especially those in the wine trade, why do we persevere? "Isn't it easier to stick to the table wines?" "Yes it is comparatively easier to deal with the table wines, nearly all are bottled within two years of harvest and our input as winemakers is finished. In contrast, fortified wines are aged for a number of years in oak barrels, which forms an integral part of the winemaking process. No tucking them into bottle at 2 years of age. Much care is still required to ensure the magical wines are made, some of them in excess of 30 years in barrel. **All these wines are nurtured along the way, monitored for progress, very much like the development of children into adults.** They need love and guidance to fully develop and express themselves. Fortified winemaking is a lifelong passion.

In particular, we are frequently asked why we continue to make our Apera wines for an ever-diminishing market. The answer is simple, they are beautiful drinks and we love them. It can be disheartening to see some people's reactions to the wines, especially as it is often a lack of understanding that drives the reaction. The wines have a beautiful savouriness and a distinctive nutty dryness, which together, for me, makes them quite moreish. **Our Seriously Fine is most likely one of the driest wines you will ever taste,** which contributes to people's challenge. The malt whisky drinkers have a better understanding of the Seriously Nutty and can understand why the whisky distillers want our Apera barrels for their whisky maturation. Once again we are fortunate that Jen loves the style and during the 2023 Australian Fortified Wine Show ran an Apera Masterclass for the judging panel.

It is interesting that rarely are we asked about Tawny or Muscat or Topaque. There is a much better understanding of these styles. These wines, along with the Aperas, will be a part of our portfolio, helping to fly the flag for Australian Fortified wines. **If you would like to help us along the way, then add some to your cellar and remember to open the bottles to enjoy them and then replenish them.**

In looking to the future, vineyard owners are drawn to climate change. It has been said over the last few years, "If you want to know about climate change, ask a viticulturist". Vines are sensitive to changes in climate patterns, impacting their development. Over the past few years, we have been adapting our training of the vines to help develop a better vine architecture that can provide shade while still allowing good air movement around the bunches. We are aiming to prevent sunburn as well as protect the fruit from disease from the increasing rain events. **I can envisage over the next generation, considerable development in this area, as we seek to grow high quality fruit in a sustainable manner, that is with minimal chemical impact from sprays.** We will also be looking at different varieties that can withstand the changing climate. Areas that spring to mind that we will be looking at are Spain, Portugal, Greece and possibly southern Italy. Our very own Australian CSIRO may further develop varieties that better suit our climate. The next few decades will see much more

social awareness in our production processes as we respond to consumer demand. The first manifestation is the pathway to sustainability in our approach. Pfeiffer Wines, like all wine producers in Rutherglen, have recently been through the accreditation process. I am pleased to say that we passed! **As we move forward, we will be paying much attention to the green credentials of our suppliers to compliment the steps we are taking in our business.**

However, I should return to the present as you are receiving your pack with these cuttings. As Jen mentions, there are some lovely wines to taste. In a number of packs that feature white wine, there are wines from my 50th vintage. Remember, it is a tasting pack, and I encourage you to open the wines and order some more of those that you enjoy.

The Team at Pfeiffer Wines want to thank all our Pfeiffer Pfamily for their ongoing support. As I always say, we wouldn't be here without you. **I would like to take this opportunity to wish you and your family a Happy Christmas and a Wonderful New Year.**

I look forward to continue travelling down our wine path together into the future.

In vino veritas

Chris Pfeiffer

Chris Pfeiffer



G'DAY "PFRIENDS"!!!

G'day Pfriends,

It's hard to believe that another year has nearly come and gone, but here we are in October, fast approaching the end of the year and all that brings!

We are very much governed by the seasons in our business, particularly in the areas of production. From the viticultural perspective, the cycle really starts in the winter, with the pruning of the vines to set up next year's crop. **Spring is the most critical (and busy) time, with the vines growing and changing rapidly.** We need to make timely responses to the changes happening in the vineyard to ensure the vines (and grapes) grow to be free from disease, to then put their energy into ripening the fruit and developing their flavour in the Summer months. The culmination of all this viticultural work is the harvest in Autumn, where the grapes are transformed into wine to begin their life-cycle in the winery.

All this cyclical work, and the success of the work being so intrinsically linked to the season itself, makes winemakers and viticulturalists alike talk a lot about the vintage conditions. **Most viticulturalists prefer seasons where the fruit ripens early, so they can harvest the grapes earlier, the risk of damage to fruit removed after its harvest.** Most winemakers prefer seasons where the fruit ripens later, giving the grapes more time on the vine to develop more intense flavours, which hopefully make more intensely flavoured wines.

Looking back over the last few years, we have seen the climatologists' predictions of more extreme weather events and conditions hold true. Our rainfall patterns have become increasingly unpredictable, with greater influence from the tropical systems of the north than the systems that traditionally came from the west.

2021, 2022 and 2023 were all high rainfall years, with more mild conditions in Summer and Autumn. 2019 and 2020 were very hot and dry years, with 2020 being particularly challenging, with the terrible bushfires. **The 2018 vintage, which happens to feature in many wines across our 12 packs this October, was a vintage to remember!!!** While the 2018 vintage itself was warm and dry, there was plenty of moisture in the soil from above average rainfall levels in 2017. Despite the good soil moisture levels, 2018 saw our crops down by around 15-20% across most varieties, which led to concentrated flavours, particularly in the reds and fortifieds. **The warm, dry conditions saw ripening happen evenly, meaning that everything was harvested in its "normal" sequence, and the wines were really, really good!!!**

In terms of the whites, the 2018 Pfeiffer Marsanne and the 2018 Pfeiffer Chardonnay, both featured in our white 12 packs, show lovely fullness of flavour, still with freshness of fruit. For those of you enjoying our red 12 pack, I'll be very interested to hear your feedback as to whether the 2018 Pfeiffer Winemakers Selection Rutherglen Shiraz, with its generous plum and berry fruit tickles your tastebuds, or the 2018 Pfeiffer Shiraz, with its spicy and savoury notes hits the high notes for you!!!

After three cooler and wetter vintages in a row, we certainly have a full soil moisture profile and I can only hope that with the forecast for a hotter and drier summer than the previous three years, 2024 turns out to be another superb vintage – just like 2018!!!

A lot will happen between now and vintage, but for now I feel quietly optimistic!!!

I would also like to take this opportunity to wish you and your loved ones a safe and happy Christmas and a wonderful start to 2024. We all appreciate your support of our business, and would love to welcome you at the cellar door in the near future.

Cheers and happy drinking,

Jen Pfeiffer

Jen.



WELCOME TO SPRING 2023

By Sue Northfield.

Spring has sprung, the grass is riz, it's time to open a bottle of Pfizz! 20 Years of Pfeiffer Wine Club.

This Spring we are also celebrating the 20th Anniversary of The Pfeiffer Wine Club. After a long gestation, and much consideration of what our Wine Club model would look like, our Pfeiffer Wine Club was born in 2003. The following extract is from the first Carlyle Cuttings and is where Chris is discussing how he selected the wines for the first Wine Club Pack.(imagine harp music here)

In choosing the four wines in the pack, I have selected two "last opportunity" wines for you to quickly assess and establish whether you would like any more. Our 2001 Riesling is a gem, starting to exhibit some bottle developed characters. A Gold medal winner for us last year, a wine to enjoy now or lay down for a few more years. Marsanne is a wine that blossoms with bottle age and our 1998 Carlyle Marsanne has that lovely honeysuckle character and is drinking beautifully at the moment. Selecting the red was made easy for me. I was speaking to a UK wine merchant yesterday and he commented how the 2000 Carlyle Shiraz was so spicy and peppery with beautiful balance. Just made my job that little bit easier. Coming into Winter requires a fortified, so in comes the Carlyle Classic Rutherglen Muscat. Raisins and rose petals in the glass – liquid Christmas pudding – you decide, but one thing is for sure it will be lusciously delectable.



Searching through the archives I found this DL on how to join, what was originally called, The Carlyle Wine Club. The initial packs consisted of 4 bottle taster pack, chosen by Chris. There was only the one pack type and it was despatched twice a year in April and October.



The one statistic that amazes me the most about our Pfeiffer Wine Club, is the ongoing loyalty that is so prevalent within the membership. **A staggering 42 members that joined in 2003 are still actively part of the Pfeiffer Wine Club.** We sincerely appreciate the ongoing loyalty of these members, and, importantly, all other members that have stood by us over such a substantial period of time. Thank you!

Our feature wine this Spring, is the 2018 Pfeiffer Winemakers Selection Shiraz.

The winemaker's comments are: *Our 2018 Rutherglen Winemakers Selection Shiraz pays tribute to the rich and generous reds that the Rutherglen wine region is renowned for. This very special wine was given the Rolls Royce treatment in the winery, before being matured in French and American oak for 12 months. The nose is full of ripe plum and dark berry fruit, with spicy, earthy overtones. The palate is generous and round, with ripe fruit flavours and savoury tannins giving persistence and length.*

I have paired this most unctuous wine with something a little different in our "From the kitchen" recipe; Veal Tenderloin with Spring Vegetables.

Enjoy your Wine Club Pack



FROM THE KITCHEN

VEAL TENDERLOIN WITH SPRING VEGETABLES

Ingredients

- 750 ml (3 cups) fingerling potatoes
- 30 ml (2 tbsp.) olive oil
- 1 x 600 g veal fillet
- 1 x bunch broccolini
- 1 x bunch baby carrots

Vinaigrette

- 1 clove of garlic, minced
- 15 ml (1 tbsp.) honey
- 15 ml (1 tbsp.) Dijon mustard
- Juice of half a lemon
- 45 ml (3 tbsp.) olive oil
- 30 ml (2 tbsp.) chervil, chopped



Method

1. Heat oven to 200 degrees.
2. In a pot filled with cold salted water over high heat, cook the potatoes for about 15 minutes or until tender.
3. Once the potatoes are cooked, place them on a baking sheet covered with baking paper. Crush them using a fork. Season the potatoes and drizzle them with oil.
4. In a large frying pan, sear the veal fillet in the oil for 2 minutes on each side until brown and season.
5. Place the veal fillet on an oven proof tray and place in the oven and cook for about 10-15 minutes. Let the meat rest for 5 minutes.
6. In a bowl, mix the garlic with the honey and mustard with a whisk. Add the lemon juice and the oil while stirring. Add the chervil and stir gently.
7. Meanwhile, in the same frying pan that the meat was cooked in, sauté the broccolini and halved baby carrots in a drizzle of oil on medium heat for 3-4 minutes.
8. Carve the fillet into rounds and serve with the crushed potatoes and spring vegetables drizzled with the vinaigrette.

Enjoy with a glass of 2018 Pfeiffer Winemakers Selection Shiraz

