



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 —



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



NEXT WINE CLUB DELIVERY - OCTOBER 2020

CARLYLE CUTTINGS

JULY TO OCTOBER 2020

WINE CLUB PACKS

MIXED 4 Bottle Pack **\$85** ~~\$103.00~~

2019 Pfeiffer Funky Pi.G
2017 Pfeiffer Chardonnay
2018 Pfeiffer Tempranillo
2017 Pfeiffer Durif



MIXED 12 Bottle Pack **\$230** ~~\$320.40~~

2016 Pfeiffer Riesling
2019 Pfeiffer Pinot Grigio
2019 Pfeiffer Funky Pi.G x 2
2017 Pfeiffer Chardonnay x 2
2015 Pfeiffer Merlot
2017 Pfeiffer Cabernet Sauvignon x 2
2018 Pfeiffer Tempranillo
2015 Pfeiffer Winemakers Selection Shiraz
2017 Pfeiffer Durif



WHITE ONLY 4 Bottle Pack **\$80** ~~\$103.90~~

Pfeiffer Sparkling Pfizz White
2019 Pfeiffer Funky Pi.G
2017 Pfeiffer Chardonnay
2015 Pfeiffer Winemakers Selection Pinot Gris



WHITE ONLY 12 Bottle Pack **\$225** ~~\$295.60~~

Pfeiffer Sparkling Pfizz White
2019 Pfeiffer Riesling
2016 Pfeiffer Riesling x 2
2019 Pfeiffer Pinot Grigio x 2
2019 Pfeiffer Funky Pi.G x 2
2017 Pfeiffer Chardonnay x 2
2012 Pfeiffer Winemakers Selection Pinot Grigio x 2



RED ONLY 4 Bottle Pack **\$90** ~~\$122.00~~

2015 Pfeiffer Merlot
2018 Pfeiffer Tempranillo
2017 Pfeiffer Cabernet Sauvignon
2017 Pfeiffer Durif



RED ONLY 12 Bottle Pack **\$250** ~~\$355.00~~

2015 Pfeiffer Merlot x 2
2018 Pfeiffer Tempranillo x 2
2017 Pfeiffer Cabernet Sauvignon x 2
2012 Pfeiffer Cabernet Sauvignon
2017 Pfeiffer Carlyle Shiraz x 2
2017 Pfeiffer Shiraz
2015 Pfeiffer Winemakers Selection Shiraz
2017 Pfeiffer Durif



FORTIFIED 4 Bottle Pack **\$100** ~~\$112.00~~

Pfeiffer Classic Rutherglen Tawny
Pfeiffer Classic Rutherglen Topaque
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Muscat



G'DAY "PFRIENDS"!!!

I hope you have all been and continue to be safe and well throughout these challenging COVID times. A lot has happened since our last Carlyle Cuttings back in February – our cellar door has been closed for tastings, then re-opened with new restrictions around social distancing; **we have enjoyed your wonderful support through our online channels and we certainly feel lucky to have still been able to produce wine in the peak of the lockdown (I think we all now really know just what an essential service wine is!!!)**. Thank you all for your support throughout these really challenging times – we REALLY do appreciate it.

I love the pic on the cover of our Carlyle Cuttings – that was taken on the evening of the bottling of our Pfeiffer Tempranillo 2018. I love having a bit of fun with the bottling team, it really makes the days and the nights pass more quickly – and I've got to say we were just about as proud of our "T E M P" as I am with the wine. It's a cracker!!! The Pfeiffer Tempranillo has become one of our most popular reds – and I can understand why!! It really is so very hard to resist, with its ripe and juicy fruit, its lovely mid-palate weight and its more-ish savoury finish. Yum!!!

There are so many wines that I am SO proud to present to you in this pack.

One of the common threads to the packs are the wines from the 2017 vintage. What a vintage it has turned out to be!!!

Initially, both Dad and I were incredibly concerned about the quality of the 2017 vintage. We had endured continuing rain throughout the Spring and into early Summer, and we were very nervous for the possibility of diseased fruit. Fortunately the remainder of Summer and Autumn were both cool and dry, which saw vintage start in early March 2017 (three to four weeks later than normal). This delayed start to the vintage has really helped the wines, with **the wines from the 2017 vintage all expressing incredible freshness of fruit, great varietal character, fantastic natural acidity (particularly in the whites) and wonderful length.** As an overall vintage, it has been one of our most awarded, with some highlights including the Pfeiffer Durif 2017 being awarded the TOP GOLD at the Victorian Wines Show, the Pfeiffer Cabernet Sauvignon 2017 being awarded the TROPHY for the Best Victorian Cabernet Sauvignon also at the Victorian Wines Show and the Pfeiffer Shiraz 2017 being awarded Trophies for the Best Shiraz and the Best Dry Red at the Cowra Wine Show.

Speaking of the 2017 vintage, but for those of you looking for the perfect winter white, look no further than our 2017 Pfeiffer Chardonnay. It is Mum and Jean's all-time "pfavourite", with its richness of flavour, beautiful creamy texture and that lovely supporting oak. I like to serve it a bit warmer than usual during these cold winter months, and find that it makes a wonderful accompaniment to a classic chicken pie, beautiful salmon fillets or even roast pork with all the trimmings. Yum yum!!

I do hope you enjoy all the delicious vinous treats in this Winter's packs. They are certainly a great mix of the wines I will be drinking this winter.

I hope Australia continues to excel in our defence of the COVID-19 virus and that we can continue to welcome you back to our cellar door.

See you soon and happy drinking!!!

Cheers,

Jen.



MUSCAT MASTER BLENDER PACK



Photo: Alicia Rogers

The Magic of Muscat is seemingly endless. Internationally extolled, only a handful of Rutherglen wine families have custodial care of these special vines and precious wines.

Aged in grand old casks and barrels in dusty Rutherglen cellars, Rutherglen Muscat is lovingly cared and nurtured and then passed down through the generations to be blended into wines of intense and complex lushness.

Join us in this hands-on experience to taste and blend Rutherglen Muscat and gain an understanding and insight into what it is like to be an artisan winemaker of Rutherglen.

You will taste four classifications of Rutherglen Muscat and two barrel samples, before being guided through the blending process, to create your signature Muscat, with a flavour profile most suited to your palate.

What's Included

A 60 minute interactive Muscat blending class delivered via Zoom.

A Muscat Master Blender Pack that will be posted to you in advance, that includes a full classification tasting of Pfeiffer Muscat plus everything you will need to blend your very own Muscat.

Muscat Master Blender Pack

- Full Pfeiffer Rutherglen Muscat Classification (4 x 35ml bottles) (Rutherglen, Classic Rutherglen, Grand Rutherglen, Rare Rutherglen Muscat)
- 375ml Pfeiffer Muscat Barrel Sample (average 10 years old)
- 375ml Pfeiffer Muscat Barrel Sample (2016)
- 250ml Measuring Cylinder
- Medicine Cup
- 200ml glass flask with lid to bottle your own Muscat
- Funnel
- Muscat Colour Chart
- Spitoon (Milkshake Cup...all good winemakers use these)
- Rutherglen Muscat Classification Mat
- Muscat Master Blender Tasting Mat
- Barrel Samples Tasting Mat

What's Next?

Simply Order your Muscat Master Blender Pack to be delivered to you. We will be in touch to arrange a suitable time for you, for a 60 minute interactive Muscat Blending Class delivered via Zoom. Sessions run at 2pm, 5pm and 7pm Monday-Friday. There is no minimum number of people required for a session (you may be the only one) but no session will have more than 4 people in total. All you will need is some space to spread out, 10 glasses (yes...alot of washing up), a pen, a damp cloth and a bottle of water to clean your palate between tastes.

\$210 (\$189 Pfeiffer Wine Club)

Purchase on our website or call us on 02 6033 2805 to order.

FROM THE KITCHEN VEGETABLE CURRY FOR A CROWD

Serves 8 - Recipe sourced from BBC Good Food

Ingredients

- 1 large potato, diced
- 1 small butternut pumpkin, peeled, deseeded & diced
- 1 eggplant, diced
- 6 tbsp tikka masala paste
- 3 tbsp vegetable oil
- 2 onions, sliced
- 680g-700g jar tomato passata
- 400g can coconut milk
- 2 red peppers, sliced
- 2 zucchini, diced
- few coriander sprigs, to serve
- rice or naan bread, to serve

Method

1. Heat oven to 200C/180C (fan/gas). Toss the potato, pumpkin and eggplant with 2 tbsp curry paste and 2 tbsp oil in a large roasting tin. Season, then roast for 30 minutes.
2. Meanwhile, make the sauce. Fry the onions in the remaining oil in a large pan until softened and golden – add a splash of water if they start to dry out. Stir in the remaining curry paste, cook for 3 minutes, then add the passata, coconut milk and 100ml water. Simmer for a few minutes.
3. When the vegetables are roasted, tip them into the sauce with the peppers and zucchini. Simmer for 10-15 minutes until tender. Scatter with coriander and serve.

Enjoy with Naan bread, rice and a glass of **Pfeiffer Tempranillo**.

Email us with your favourite recipe matched to your “pfavourite” current release Pfeiffer wine and we can share it with everyone.



Reflections

Welcome to all our loyal members,

Firstly, thank you for your ongoing support through the COVID-19 Pandemic.

These are certainly challenging times for us all as we adapt to social distancing, home schooling, working from home or whatever else we are required to do. These barriers are restricting our opportunities for social interaction, which is essential for a healthy society. We are grateful for the modern elements of our time that allow us to have contact electronically, which we have used to stay in contact with some of our members.

We have had positive feedback on our interactive “Zoom” Muscat Masterclasses and will assess the possibility of continuing these into the future. We have all been learning, having fun, and, with time, these activities could become part of our ongoing interaction.

Thank you to all who have supported us on-line, it has helped us maintain all our staff in full time employment, which has been “pfantastic” for both us and our team.

Tempranillo:

Temp-ra-nill-o is a part of our pack this month and the creative human Temp features as our cover photo.

Tempranillo has become a very important and popular red table wine variety for us, as well as the Australian Industry, so let us explore it a little.

Tempranillo is in the top 10 of all wine grape varieties planted in the world, yet is a relative newcomer to the Australian Wine Industry. Approximately 85% of all Tempranillo planted worldwide is planted in Spain, so it comes as no surprise that Tempranillo originates from Spain. Tempranillo comes from the Spanish word “temprano”, which means early, reflecting the early maturity of the variety. Tempranillo is also known as Tinto Fino in Spain and the two most notable regions of plantings in Spain are Rioja and Ribera del Duero.

Pfeiffer Wines interest in Tempranillo stems from our strong interest in varieties from the north of Portugal, particularly the Douro Valley. **In the late 1980s Chris Killeen and I set out to plant some of the important varieties for the production of premium fortified red wine.** The varieties that were readily available at the time were Touriga Nacional, Tinta Roriz, Tinta Cao and Tinta Barocca. Well, what has this to do with Tempranillo? In the Douro region, Tempranillo is known as Tinta Roriz, so our first planting of Tempranillo was in late 1980s. Tempranillo is more widely known in Portugal as Aragonez, and is used to make dry red table wine.

Tempranillo, as a favoured Port variety, produces fruit that has rich mid-palate flavour, making it ideally suited to the addition of spirit (i.e. a dilution of fruit flavour) for the ongoing maturation as Port Wine. Our early use of Tempranillo was to make fortified red wine, particularly Christopher's VP, a practice still followed today. **In 2010, I decided to make our first Tempranillo table wine, with “old vine”(compared to the rest of the industry) grapes.** This was when the varietal table wine was commencing to gain momentum in the market place and our wine was highly acclaimed and well received. Our first vintage of Tempranillo was a Trophy winning wine. As they say, the rest is history.

Tempranillo is a tannic variety, which also makes it desirable for Port production. The trick is to get the tannin balance in the wine right, ensuring great length from long soft tannins. This is also helped by the rich full fruit the variety produces, which you can use to balance those tannins. I look for the rich fruit, particularly on the mid-palate, which I associate with dark fruits and chocolate, some vanillin oak to lift the fruit balanced by the soft long tannins from the fruit and oak on the finish. These characters all come

together to provide lovely savoury notes. **Explore our 2018 Tempranillo to find all those flavours and structure that make this a terrific wine.**

Stay safe in the ongoing pandemic, social distance and wash your hands. If we all stay vigilant, I am sure that we can move into some type of new normal, sooner than later.

Again, thank you for your continued support. Without you, our team would not be here.

In vino veritas,



Chris Pfeiffer

