



PFEIFFER WINES

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PFEIFFER
— WINE CLUB —



ENJOYING OUR LONG LUNCH IN SYDNEY

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



NEXT WINE CLUB DELIVERY - FEBRUARY 2017

CARLYLE CUTTINGS
— SPRING 2016 —

Reflections

Welcome to all our great Pfeiffer Pfriends.

In July I was writing my July cuttings coming in from the rain, which delayed pruning. I am happy to report that we have finished pruning and wrapping down prior to bud-burst, which is well underway.

Well, today I am writing to you, again with the rain falling on the roof. **It has been the wettest winter that I can remember for some time and it has been twenty years since our Sunday Creek vineyard was last inundated by the Murray.** At the river's peak about 10% of the vineyard was inundated, over our Pinot Noir and our Frontignac. The poor Pinot Noir, once again in the line of fire. The river has dropped a bit over a metre in the last week, so it is looking a bit brighter, however today's rain is just the beginning of the next bout, so we are crossing our fingers.

All this water does cause us some concerns. Luckily we finished all the pruning and tying down as access to the Sunday Creek Vineyard was limited. All the water results in increasing the humidity around the vine and if the sun comes out and it becomes warmer, then the risk of the fungal diseases increases. **Luckily we have been able to go in and put a preventative spray on the vineyard, just in case we don't get back onto the vineyard for some time.** As the water is now dropping it will not be an issue, however it was a different experience spraying a vineyard and creating a wake with the tractor and spray cart at the same time.

Our Carlyle vineyard is very wet as well and this needs to be carefully managed. We need to be careful that when running implements over the vineyard we don't create significant wheel ruts, because the ground is soft. So, to help, we only half fill the spray tank to drop the weight back, we only run the four wheel motor bike, with its balloon tyres, over the ground. The prevention of wheel ruts is important as it becomes more difficult to work the vineyard, when it is dry, if you have to combat the wheel ruts.

The good thing about the water is that the ground will be at full water capacity and, if we don't get much more rain in the next month, then it should be a good start to the season. A good start is the first step to a good

vintage, however there is a long way to go to harvest and we are an agricultural industry dependent on the weather Gods.

Of course, if all else fails, we can open our tasting pack and enjoy the wines of previous vintages. **Our pack sees the return of the Malbec, Robyn's winemaking gem.** Malbec is becoming popular around the world, most likely being led by Argentina. Malbec tends to produce "juicy" wine with plummy mulberry like characters. They have sufficient tannin to give the palate structure and can be easily enjoyed with a broad range of food. Give it a try as we don't have much and if you would like more, then you need to be prompt.

We do see these packs as tasting packs and do encourage you to try the wines soon after you receive them, as you may then choose to buy some more. In some cases, particularly the Winemaker's Selections, we do not make many cases and you may miss out. These wines are generally offered first to our wine club members and then held for follow up orders from the pack, which normally results in very few bottles remaining.

This year James Halliday gave our 2015 Gamay a great review, which resulted in faster than usual uptake, including by Qantas. We are due to release the 2016 Gamay over the Melbourne Cup weekend,

so if you are a follower and lover of our Gamay, then don't dwell on your decision, get in to secure your purchase.

Christmas will be upon us soon and the Team at Pfeiffer's wish you a very Happy Christmas and prosperous New Year. Thank you for supporting us and we look forward to providing our lovely wine over the coming year. **Hopefully we will see you at the winery this year, perhaps enjoying a picnic, attending one of our functions or enjoying one of our cheese platters with a glass of wine.**

Most importantly, we value all our Pfeiffer Pfriends, so travel safely.

In vino veritas.



Chris Pfeiffer



WINE CLUB PACKS

SPRING 2016

MIXED 4 Bottle Pack \$75 ~~\$90.00~~

2016 Pfeiffer Pinot Grigio
 2015 Pfeiffer Cartyle Chardonnay Marsanne
 2013 Pfeiffer Winemakers Selection Malbec
 2014 Pfeiffer Shiraz



MIXED 12 Bottle Pack \$220 ~~\$296.90~~

2014 Pfeiffer Riesling
 2016 Pfeiffer Pinot Grigio x 2
 2015 Pfeiffer Cartyle Chardonnay Marsanne x 2
 2012 Pfeiffer Merlot
 2013 Pfeiffer Winemakers Selection Malbec
 2013 Pfeiffer Cabernet Sauvignon x 2
 2014 Pfeiffer Shiraz
 2014 Pfeiffer Durif x 2



RED ONLY 4 Bottle Pack \$80 ~~\$109.00~~

2013 Pfeiffer Winemakers Selection Malbec
 2014 Pfeiffer Tempranillo
 2013 Pfeiffer Cabernet Sauvignon
 2014 Pfeiffer Shiraz



RED ONLY 12 Bottle Pack \$230 ~~\$356.50~~

2011 Pfeiffer Pinot Noir x 2
 2012 Pfeiffer Merlot
 2013 Pfeiffer Winemakers Selection Malbec x 2
 2014 Pfeiffer Tempranillo x 2
 2013 Pfeiffer Cabernet Sauvignon x 2
 2014 Pfeiffer Shiraz x 2
 2014 Pfeiffer Durif



WHITE ONLY 4 Bottle Pack \$75 ~~\$90.90~~

2016 Pfeiffer Pinot Grigio
 2015 Pfeiffer Cartyle Chardonnay Marsanne
 2014 Pfeiffer Marsanne
 2009 Pfeiffer Chardonnay



WHITE ONLY 12 Bottle Pack \$220 ~~\$313.40~~

2014 Pfeiffer Riesling x 2
 2005 Pfeiffer Riesling x 2
 2016 Pfeiffer Pinot Grigio x 2
 2015 Pfeiffer Cartyle Chardonnay Marsanne x 2
 2014 Pfeiffer Marsanne x 2
 2009 Pfeiffer Chardonnay x 2



G'DAY "PFRIENDS"!!!

Well Spring has sprung and although we have had a rather wet start to the season, the warmer and sunnier days always inspire me to change my eating and drinking patterns somewhat. After a winter full of rich, hearty and warming food, with naturally full bodied reds to go with it, it's certainly nice to whip up a couple of salads, fire up the barbie and crack open a lovely bottle of white.

At our Spring Farmers market, with the sun against my back and a stash of lovely fresh produce to enjoy, I thoroughly enjoyed a bottle of the Pfeiffer Pinot Grigio 2016 with friends – it was just the perfect thing to wash down our lunch.

Could Pinot Grigio be the perfect Spring white? We are giving you the chance to decide with this month's packs.

Pinot Grigio/Gris has really emerged as one of the most popular white varieties now on the market – remember the 80s when everyone seemed to be drinking Riesling, and who could forget the 90s when those big, buttery golden Chardonnays were in vogue and then came the sea of Sauvignon Blanc (mostly coming from our neighbours in NZ) in the 00s. Well I think the 10s will be remembered as the decade of Pinot Grigio. You can certainly understand the appeal – with its crisp and fresh styling, nice textural elements and gentle pear and citrus flavours – why wouldn't you reach for a glass of PG?

So what are the differences between Pinot Grigio and Pinot Gris?

In the vineyard, nothing...Grigio is the Italian

term for "grey" and Gris the French. So are we all drinking grey Pinot then??? Well yes, sort of. Pinot Grigio is a derivative of Pinot Noir, so has small and tight bunches like Noir. But unlike Noir which has a definite red skin, Pinot Grigio's skin is a sort of greyish, pinkish, brownish, greenish, colour – hence the name.

Depending on the winemaking, the colour from these skins can give the wine that slight pink blush that you sometimes may notice.

It's the winemaking where the style difference of Grigio and Gris really come in to play!!! Typically Italian Grigio has always been made in a dry, crisp and racy style – with lovely acidity and a dry and savoury finish. French Pinot Gris is typically fuller bodied, with more sweetness on the palate (although generally not a sweet wine) and a softer, rounder, more textural mouth feel.

In Australia, labelling laws permit the use of both Grigio and Gris, so wines are now labelled to indicate to the consumer the differences in wine style.

Some of you guys, lucky enough to have tried the Winemakers Selection Pinot Gris, may remember the fuller flavour and softer mouthfeel of the wine, as compared to the crisp and refreshing wine that you are about to enjoy from this pack.

As for this 2016 Pfeiffer Pinot Grigio – it's definitely one of our best yet!!!

Sourcing fruit from vineyards in the King and Alpine Valleys helped us retain great acidity

in the wine. The fruit was harvested, then immediately crushed and pressed, to retain the lovely purity of the fruit flavours, and avoid any colour pick up from the skins. The juice was fermented at cool temperatures, to help retain delicate aromatics and fruit freshness. **The overall result is a rather delicious, and exceptionally easy to drink white wine.....which is just divine in the Spring sunshine.**

Cheers, and happy drinking,

Jen Pfeiffer

Jen Pfeiffer



WHAT'S ON

Saturday 1st October - Monday 31st October 2016

MELIDA LEMPIO ART EXHIBITION

This October at the winery we are thrilled to present the works of talented Cobram painter Melida Lempio. Melida, originally from Prussia, moved to Cobram over 50 years ago.

Her works feature a mix of birdlife as well as many paintings of plants and flowers in a number of different mediums, including water colour, acrylic and pastel.

Melida is also our October Artist In Residence. Melida will be onsite for two days creating her personal works of art within the grounds at Pfeiffer Wines and will be available to discuss her works and to engage and interact with the public.

The works of Melida Lempio are available for sale throughout October.

Where Pfeiffer Wines Sunday Creek Bridge
Artist in Residence Saturday 8th + Saturday 15th October between 10.30 – 2.30pm
Entry FREE entry

Sunday 30th October 2016

PFEIFFER'S "PFAMOUS" PFROLIC ON THE BRIDGE

The very "pfirst" Pfeiffer Pfrolic On The Bridge was celebrated way back in 1986. More than three decades on, this iconic lunch is still going strong.

Always held on our bridge on the Sunday prior to the Melbourne Cup, the Pfeiffer Pfrolic heralds in the release of the newest vintage of Pfeiffer Gamay. Join us this year to help celebrate the release of our Pfeiffer Gamay from vintage 2016 with a brunch into lunch that includes some of our "pfines" Pfeiffer wines, a "pfeast" of "pfabulous" "pfood" and of course a "pfrolicking" good time.

Where Pfeiffer Wines Sunday Creek Bridge
From 11am
Cost \$145pp (\$130.50pp Pfeiffer Wine Club Members)
Transport A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.
Bookings Pfeiffer Wines 02 6033 2805

Monday 31st October 2016

GAMAY GAMAY GAMAY

Explore and expand your knowledge of Gamay - the light red of the moment! Our morning begins with an intimate wine tasting masterclass featuring a carefully selected vertical flight of Pfeiffer Gamay's. We are then off to the vineyard for a firsthand look at our old and new Gamay vines, finishing with a delicious picnic lunch... and Gamay, on our historic timber bridge.

Where Pfeiffer Wines
From 10.30am
Cost \$70pp (\$63pp Pfeiffer Wine Club Members)
Bookings Pfeiffer Wines 02 6033 2805

Sunday 4th December 2016

CAROLS BY THE CREEK

Unwind this "pfestive" season with a free afternoon of Christmas carols and entertainment performed by various local choirs and bands; all within the historic, century-old cellar grounds nestled on beautiful Sunday Creek at Pfeiffer Wines.

Bring your "pfamily" and "pfriends", grab a bite to eat (or pack a picnic), choose your "pfavourite" glass of Pfeiffer wine, warm up your voices and sing along to some of your "pfavourite" Christmas carols and songs.

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

Tuesday 27th December 2016 -

Thursday 26th January 2017

PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of local artists who have painted, drawn, sketched or photographed a distinctive winery or wine related scene. Visitors are 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
From Winery Hours
Cost FREE entry

Tuesday 27th December 2016 -

Sunday 8th January 2017

PFEIFFER WINES BRIDGE BAR

Enjoy a majestic sunset from our Sunday Creek Bridge with your drink of choice in hand this Summer. Our Bridge Bar will operate each afternoon, serving a selection of award winning Pfeiffer wines, wine cocktails and nibbles for your enjoyment.

Where Pfeiffer Wines Sunday Creek Bridge
From 4pm - 8pm
Cost FREE entry
Catering Pfeiffer wine will be available for sale by the glass and bottle, we will also have delicious wine cocktails, charcuterie and cheese platters. Strictly NO BYO alcohol allowed.

Saturday 31st December 2016

SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh strawberries and vibrant, colourful vegetables to juicy apricots and deliciously fragrant peaches...at our Pfeiffer Wines Summer Farmers Market. There will be hot food and fresh coffee all day, live music and of course all of our award winning Pfeiffer wines will be available for tasting and sale.

Where Pfeiffer Wines
From 9am – 3pm
Cost FREE entry
Music Michael Brennan

Saturday 11th and Sunday 12th March 2017

TASTES OF RUTHERGLEN

Tastes of Rutherglen is Rutherglen's premiere wine and gourmet food event held on the Victorian Labour Day Long Weekend. With award-winning wineries partnering with leading regional chefs and producers, Tastes of Rutherglen is the perfect way to sample the best of what the region has to offer.

Saturday 11th March 2017

PFEIFFER WINES TASTES OF RUTHERGLEN DINNER

Join us on our iconic bridge for a magical evening of "pfine" wine, "pfantastic" "pfood" and "pfabulous" "pfolk" – a unique Tastes Of Rutherglen event that should not be missed.

Where Pfeiffer Wines
From 7.30pm – 11pm
Cost \$145pp (\$130.50pp Pfeiffer Wine Club Members).
A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.

Saturday 8th April 2017

AUTUMN FARMERS MARKET

As the first leaves changes colour and the nights turn cooler, it is clear that Autumn is upon us. What better way to celebrate this new season than to stock up the pantry with a delicious assortment of Autumnal produce? With seasonal staples, gourmet indulgences, Autumn fruits and vegetables, fresh flowers, hot food and great coffee available it is the perfect excuse to join us to celebrate all things Autumn within our picturesque winery grounds, surrounded by the beautiful colours of Autumn.

Where Pfeiffer Wines
From 9am – 3pm
Cost FREE entry
Music Violinopedia

Saturday 15th and Sunday 16th April 2017

AN AUTUMN EASTER AT PFEIFFER WINES

Blue Sky, Vibrant, Rich Colours, Warm Days, Cool Nights, Fine Wine, Outdoor Music, A Gathering of Family and Friends – An Autumn Easter at Pfeiffer Wines.

Where Pfeiffer Wines
To Eat Gourmet Picnic Hampers On The Bridge - 24 hours' notice required
To Drink Award Winning Wines Plus Wine Cocktails, Seriously Pink Slushies and Non-alcoholic Mocktails
To Do Pentaque, Totem Tennis, Quoits, Turtle "pfeeding", Hopscotch, Box Castle Building
Cost FREE entry

Saturday 1st July – Monday 31st July 2017

PFEIFFER WINES PHOTOGRAPHIC EXHIBITION

Celebrate the works of some of the "pfineest" photographers in our region when they showcase their "pfabulous" photographic pieces within our historic cellar door. Visitors are also invited to participate in the People's Choice Award by voting for their "pfavourite" photograph. Entry is free and all exhibitions photographs are available for sale.

Where Pfeiffer Wines
From Winery Hours
Cost FREE entry

Saturday 8th July 2017

WINTER FARMERS MARKET

Brisk mornings, woollen jumpers and roaring fires... Winter is well and truly here. What better way to celebrate this new season than to stock up on your favourite Winter produce at our Winter Farmers Market. We will have hot food, live music and good coffee, and of course an array of the best Winter produce available, from the crisp heads of broccoli and cauliflower to new season apples and pears. Nuts, cheese, bread, olives, meat and much more...we will have all the necessities that you will need to get you through the cold Winter days.

Where Pfeiffer Wines
From 9am – 2pm
Cost FREE entry
More Info Pfeiffer Wines 02 6033 2805

FOR MORE DETAILS CHECK OUT OUR WEBSITE WWW.PFEIFFERWINES.COM.AU