



PFEIFFER WINES

PO BOX 35

167 DISTILLERY ROAD
WAHGUNYAH VICTORIA
AUSTRALIA 3687



TEL: (02) 6033 2805
FAX: (02) 6033 3158

CLUB@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU



PFEIFFER
— WINE CLUB —



STEVE THOMSON, JEN PFEIFFER AND CHRIS PFEIFFER
ACCEPTING THE WINE TROPHY FOR THE **BEST** CABERNET SAUVIGNON
AND THE **MOST** SUCCESSFUL EXHIBITOR AT THE 2018 VICTORIAN WINES SHOW.
CONGRATULATIONS WINERY TEAM!

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



NEXT WINE CLUB DELIVERY - JULY 2019

CARLYLE CUTTINGS

WINE CLUB PACKS

MIXED 4 Bottle Pack

\$75 ~~\$93.00~~

2017 Pfeiffer Chardonnay
2018 Pfeiffer Gamay
2017 Pfeiffer Tempranillo
2016 Pfeiffer Cabernet Sauvignon



MIXED 12 Bottle Pack

\$220 ~~\$338.90~~

2012 Pfeiffer Reistling
2017 Pfeiffer Marsanne x 2
2017 Pfeiffer Chardonnay x 2
2018 Pfeiffer Gamay
2011 Pfeiffer Pinot Noir
2017 Pfeiffer Tempranillo
2016 Pfeiffer Cabernet Sauvignon x 2
2015 Pfeiffer Shiraz x 2



RED ONLY 4 Bottle Pack

\$80 ~~\$105.50~~

2018 Pfeiffer Gamay
2017 Pfeiffer Tempranillo
2016 Pfeiffer Cabernet Sauvignon
2015 Pfeiffer Shiraz



RED ONLY 12 Bottle Pack

\$230 ~~\$369.50~~

2018 Pfeiffer Gamay
2011 Pfeiffer Pinot Noir
2014 Pfeiffer Merlot
2013 Pfeiffer Merlot
2013 Pfeiffer Carlyle Cabernet Merlot
2017 Pfeiffer Tempranillo
2015 Pfeiffer Tempranillo
2016 Pfeiffer Cabernet Sauvignon x 2
2013 Pfeiffer Carlyle Shiraz
2015 Pfeiffer Shiraz x 2



WHITE ONLY 4 Bottle Pack

\$75 ~~\$100.40~~

2018 Pfeiffer Pinot Grigio
2012 Pfeiffer Riesling
2017 Pfeiffer Marsanne
2017 Pfeiffer Chardonnay



WHITE ONLY 12 Bottle Pack

\$220 ~~\$294.20~~

2018 Pfeiffer Riesling x 2
2012 Pfeiffer Riesling
2018 Pfeiffer Pinot Grigio x 2
2017 Pfeiffer Marsanne x 2
2017 Pfeiffer Chardonnay x 2
2013 Pfeiffer Chardonnay
2015 Pfeiffer Winemakers Selection Pinot Gris
2013 Pfeiffer The Carson Gewürztraminer



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

G'DAY "PFRIENDS"!!!

G'day Pfriends,

Happy New Year!!! I hope 2019 brings you all good health, happiness, fun and good wine, of course!!!

We are just starting to gear up for vintage

2019. At the time of writing this, we are cleaning and servicing all our vintage equipment in preparation for what looks like another early start to the harvest. Crops look light to average depending on the block and variety, and the canopies are still looking relatively strong despite the unrelenting heat we have experienced.

Overall, things are looking good at the moment...especially for the reds and the fortifieds.

But on to all the lovely wines in your packs. You may notice that the **2018 Pfeiffer Gamay** has made an appearance back in the Mixed and Red packs – it's been a while between drinks!

As pfirm pfans of Pfeiffer, most of you will know that **Gamay was one of the first wines to really put us on the map when Mum and Dad were starting in the 1980s.** Our Gamay vines were planted in the early 1970s as part of the Seppelts experimental vineyard plantings on our Sunday Creek Vineyard.

The vines didn't yield for the ensuing years under Seppelts ownership. When Mum and Dad bought the property, **Mum apparently would go to help Dad in the vineyard and sing to the Gamay vines to try to encourage them to grow.**

IT WORKED!!!! Mum and Dad harvested their very first Gamay crop in 1985!!

In the early years, the yield was incredibly small, and the second vintage was blended with Cabernet (which we had more of). Fortunately, as the Gamay grew in popularity, the vineyard yields grew too (under Dad's care and attention), and soon we were making a single varietal Gamay.

Back in the 1980s, Rosé was definitely not on the scene, or really any lighter reds for that matter. **So the Gamay was a breath of fresh air.** Not only did our customers embrace it, so did the wine journalists.

With its increasing popularity, Mum and Dad decided to plant more Gamay vines in the early 1990s. **These vines (now nearly 30 years old) are referred to as our young vine Gamay plantings.**

The new plantings provided us with the volume of fruit we needed to meet our growing sales for the wine, and to this day, the Pfeiffer Gamay still remains an iconic wine for the winery and the perfect drink to enjoy with a Pfeiffer picnic hamper on our Sunday Creek Bridge.

The Gamay story does not end there – in 2005 I headed to Beaujolais where Gamay originates from to learn some of the traditional techniques of making Gamay. It was here where I first witnessed **"pigéage"** – crushing of the grapes by foot. I felt that with pigéage, softer tannins were extracted from the berries into the wine and that there was an overall textural benefit to the wine.

Of course I brought this information home with me, and we commenced pigéage on the Pfeiffer Gamay in 2006, and continue it to this day!

This has seen the Gamay become more complex in its flavour profile. We now hand harvest the grapes into 1/2 tonne picking bins that are lined with an industrial food grade plastic bag. We add yeast and carbon dioxide to remove all the oxygen from the vessel before sealing up the bags and leaving them untouched for 2 weeks!!!! The yeast kicks off the fermentation, which occurs in the whole berries in their bunches.

When we open the bags up after the two week period, the nose is exactly what you would expect in the Pfeiffer Gamay – summer berries, cherries

and a touch of spice. It's incredible...and mouth watering! We then pigéage the grapes to crush them and then pigéage three times daily (with all the stalks, skins and seeds in there) for the next two to three days before pressing into tank.

The Pfeiffer Gamay these days is a wonderful expression of the fruit, full of red cherry, raspberry and strawberry flavours, with a seducing texture and a savoury finish, coming I am sure from the pigéage.

I believe the 2018 Pfeiffer Gamay is a **terrific expression** of what we are trying to do with the wine, and I encourage you to **put your bottle in the fridge and enjoy it on a warm night with just about anything savoury!!**

Cheers, and happy drinking,

Jen Pfeiffer

Jen.



PFEIFFER WINE LUNCHES 2019

Saturday 29th June 2019

PFEIFFER WINES BRISBANE LUNCH

The much loved and lauded multi-award-winning restaurant Urbane continues to tantalise taste buds with degustation delights and sophisticated, high-quality food.

Pfeiffer Wines is thrilled to again be working with this incredibly talented team and invite you to join us for a spectacular, multi-coursed Urbane wine lunch, all superbly matched to our award winning Pfeiffer wines.

Where Urbane Restaurant, 181 Mary Street, Brisbane City QLD 4000

From 12pm – 4pm

Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Bookings Pfeiffer Wines 02 6033 2805

Seats 32 people

Sunday 28th July 2019

PFEIFFER WINES GEELONG LUNCH

Nestled bank-side on the picturesque Moorabool River amidst glorious gardens, Truffleduck at Balmoral Fyansford is the stunning venue for our very first Geelong Sunday Wine Lunch.

We are thrilled to be working with the passionate team from Truffleduck and we look forward to showcasing our award winning wines with their delicious menu.

Where Truffleduck at Balmoral Fyansford, 66 Hyland Street Fyansford, Geelong, VIC 3218

From 12pm – 4pm

Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Bookings Pfeiffer Wines 02 6033 2805

Seats 40 people



Sunday 4th August 2019

PFEIFFER WINES MELBOURNE LUNCH

We are THRILLED to be back at the French Brasserie in Malthouse Lane, at the top end of town, for the 2019 Melbourne Sunday Wine Lunch.

We just love the soaring ceilings and vast glass expanses at The French Brasserie. We also love the chic contemporary atmosphere and the friendly attentive staff. What we love most though is the innovative, modern French cuisine and we cannot wait to match this very special menu to a selection of our "pfine" Pfeiffer wines at the Melbourne lunch this year.

Where The French Brasserie, 2 Malthouse Lane, Melbourne VIC 3000

From 12pm – 4pm

Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Bookings Pfeiffer Wines 02 6033 2805

Seats 60 people

Sunday 25th August 2019

PFEIFFER WINES SYDNEY LUNCH

BóRN is the 3rd venue in the Tapavino stable and takes its cue from the tapas bars and restaurants in and around El Born, Barcelona.

Located in Barangaroo, Sydney's spectacular new waterfront precinct, BóRN By Tapavino offers Catalan-inspired comfort food that is best enjoyed slowly, with great company and fine wine, especially "pfine" Pfeiffer wine... this is one Pfeiffer Wine Lunch you will not want to miss!

Where BóRN By Tapavino, 9A/23 Barangaroo Avenue, Barangaroo NSW 2000

From 12pm – 4pm

Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Bookings Pfeiffer Wines 02 6033 2805

Seats 55 people



Sunday 8th September 2019

PFEIFFER WINES CANBERRA LUNCH

Nestled in the heart of Kingston, Pomegranate is a charming neighbourhood restaurant that puts a creative spin on refined, seasonal fare.

Focusing on Modern Australian food, drawing flavours and inspiration from the Mediterranean, Chef Erkin Esen will create a seasonal selection of mouth-watering courses reflecting the best of the season and the freshest possible ingredients for us, all superbly matched to our award winning Pfeiffer wines. We hope you can join us!

Where Pomegranate, 31 Giles Street, Kingston ACT 2604

From 12pm – 4pm

Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Bookings Pfeiffer Wines 02 6033 2805

Seats 75 people

Sunday 13th October 2019

PFEIFFER WINES HOBART LUNCH

Watch This Space

Sunday 3rd November 2019

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 the release of the newest vintage of Pfeiffer Gamay. Join us this year to help celebrate the release of our Pfeiffer Gamay from vintage 2019 with a brunch into lunch that includes some of our "pfinest" Pfeiffer wines, a "pfeast" of "pfabulous" "pfood" and of course a "pfoolicking" good time.

Where Pfeiffer Wines Sunday Creek Bridge

From 11am

Cost \$150pp (\$135pp 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

FROM THE KITCHEN

TOMATO AND MUSTARD TART

By Stephanie Alexander from The Cooks Companion

Ingredients

- 1 quantity puff pastry
- 1 tablespoon Dijon mustard
- 2 tablespoons finely chopped shallots
- 10 - 12 thick slices tomato, seeded
- Sea salt
- Freshly ground black pepper
- Extra-virgin olive oil
- 1 tablespoon chopped basil

Method

Preheat oven to 220°C.

Roll pastry out to make a 20cm round 5mm thick, transfer to a baking tray and prick all over with a fork.

Spread pastry with mustard and bake for 10 minutes.

Scatter with shallots and arrange tomato on pastry, then season and drizzle with oil.

Bake for a further 10 minutes.

Serve scattered with basil and accompanied by a leafy salad and a chilled glass of **Pfeiffer Gamay**.

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

Find more great recipes on our website at: <https://www.pfeifferwinesrutherglen.com.au/home/resources/recipes>



Reflections

Welcome to all our Supporters,

I wish you a Happy New Year and hope that 2019 is all that you hope for.

2019 has yet again brought us another bout of hot weather with temperature records again being broken and our vineyard team working in the vineyard to give our grapes the best possible chance. Unfortunately we cannot turn on the air conditioner and create the ideal environment for growth. If only we could. We have to work to provide an environment that allows for as cool as possible grapevines. We do this through working on the environment the vines are growing in.

Firstly, we try and create as much shade as possible for the fruit zone and, hence, the ripening bunches. We do this by allowing the canopy to sprawl creating the shade. This is particularly the case for the western side of the canopy which is exposed to the fiercest heat.

Secondly, we try and maintain as much ground cover up the rows as possible. This strategy reduces the amount of reflected heat from the row back up into the canopy.

Our last strategy is to keep the water up to the vines. It may seem strange as you would expect the vines to take up all the water and the berries would become huge and we would have diluted flavour. However, this is not the case as the vines "shut down" in excessive heat and don't take up great quantities of water. The water provides a cooling atmosphere and when the vines commence taking up the water, it allows for transpiration which cools the vines.

As you can see there is not much in our armoury, however we need to be diligent and pursue what we can.

Will all this heat have an impact on our wine in 2019? Yes, I believe it will. I am noticing that our berries are small this year, which will result in lower yields, however I am expecting a high skin to juice ratio in our red varieties which should lead to good colour and flavour. Our fortified varieties should also build good sweetness levels to match the concentration of flavour in the berry.

So, all in all, we are looking forward to a good vintage, though probably quite hectic as all the fruit may well need to be picked at the same time.

Now, Vintage 2017, which features in the packs, was not like this. We had a slower start to vintage, due to a relatively mild and dry summer. This followed a very wet, cool Spring of 2016, which saw flooding in both our Wahgunyah vineyards. The result for us was finer fruit flavours and balance in our wines. **This has led to some Wine Show success, as seen on the front cover with Jen, Steve and I receiving the Trophy for the Most Successful Exhibitor at the Victorian Wine Show for the second year in succession.** Both the 2017 Chardonnay and the 2017 Tempranillo picked up awards which helped us win the overall award. **Our 2017 Cabernet Sauvignon won the best Victorian Cabernet Sauvignon at the Wine Show** which is another terrific endorsement of our Cabernet style and another decanter to add to the trophy cabinet. However, you will have to look out for this wine in the future, when we release it.

It is terrific when we receive the recognition for all the hard work that goes into making our wines. It is a great team effort and highlights the attention to detail

our whole team takes. We are a family owned winery and Robyn, Jen and I feel that we have a great extended family, our team, that all work together to deliver the great results.

Please enjoy your wines in the packs and, remember, they are tasting packs to enjoy in your own home as well as to give you a taste of what is available from the team at Pfeiffer Wines.

Thank you for your ongoing support, which is appreciated by the whole team.

In vino veritas

Chris Pfeiffer

Chris Pfeiffer

