



PFEIFFER WINES

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PFEIFFER
— WINE CLUB —



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



NEXT WINE CLUB DELIVERY - JULY 2018

“**PIG**” is the nickname that winemakers and viticulturalists Australia wide use to reference Pinot Grigio. Not wanting to be a **boar** I decided to go the whole **hog** and make a **PIG** that was a little more “funky”...that is **whine-making** speak for wild yeasts, full solids in barrel, extended lees ageing, plus a few other tricks along the way.

CARLYLE CUTTINGS

— AUTUMN 2018 —

WINE CLUB PACKS AUTUMN

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

2017 Pfeiffer Carlyle Chardonnay Marsanne
2017 Pfeiffer Funky Pi.G
2016 Pfeiffer Pinot Noir
2015 Pfeiffer Cabernet Sauvignon



MIXED 12 Bottle Pack ~~\$280.30~~ \$220

2017 Pfeiffer Carlyle Chardonnay Marsanne x 2
2017 Pfeiffer Funky Pi.G x 2
2015 Pfeiffer Riesling x 2
2016 Pfeiffer Pinot Noir
2016 Pfeiffer Tempranillo
2015 Pfeiffer Cabernet Sauvignon x 2
2015 Pfeiffer Shiraz x 2



RED ONLY 4 Bottle Pack ~~\$101.50~~ \$80

2016 Pfeiffer Pinot Noir
2016 Pfeiffer Tempranillo
2015 Pfeiffer Cabernet Sauvignon
2015 Pfeiffer Shiraz



RED ONLY 12 Bottle Pack ~~\$338.50~~ \$230

2016 Pfeiffer Pinot Noir
2014 Pfeiffer Carlyle Cabernet Merlot x 2
2013 Pfeiffer Winemakers Selection Malbec
2008 Pfeiffer Merlot
2016 Pfeiffer Tempranillo
2015 Pfeiffer Cabernet Sauvignon x 2
2014 Pfeiffer Carlyle Shiraz x 2
2015 Pfeiffer Shiraz x 2



WHITE ONLY 4 Bottle Pack ~~\$92.40~~ \$75

2017 Pfeiffer Carlyle Chardonnay Marsanne
2017 Pfeiffer Funky Pi.G
2012 Pfeiffer Marsanne
2016 Pfeiffer Chardonnay



WHITE ONLY 12 Bottle Pack ~~\$275.00~~ \$220

2017 Pfeiffer Carlyle Chardonnay Marsanne x 2
2017 Pfeiffer Funky Pi.G x 2
2017 Pfeiffer Riesling x 2
2015 Pfeiffer Riesling
2012 Pfeiffer Marsanne x 2
2016 Pfeiffer Chardonnay x 2
2014 Pfeiffer The Carlyle Gewurztraminer



[LIMITED RELEASE MUSEUM WINE] [WINE CLUB ONLY]

G'DAY "PFRIENDS"!!!

G'day Pfriends,

Happy New Year to you all!! It's hard to believe we are now in February and we are about to embark on another vintage.....

Every vintage is unique and throws up its own set of challenges and triumphs. There are always wines that excite us - they can be **new varieties we are working with, trying a new winemaking technique and seeing it work, or just seeing everything fall perfectly in to place for a tried and true favourite.**

One such triumph is the Funky Pi.G – the label of which is proudly strewn across the cover of our Carlyle Cuttings!!!

In 2017, the Pinot Grigio gods were smiling on us – we thought we had brought in all the Pinot Grigio for the year from our normal suppliers. They were quietly fermenting away in tank, doing their thing.

I received a call from Winnie Jones, a grower in the upper reaches of the King Valley. She had a little surplus Pinot Grigio and offered me a couple of tonnes. While we had enough Pinot Grigio for the Pfeiffer Pinot Grigio, I had heard that Winnie's fruit was very good and decided to give it a go. **I thought to myself: Why not try to make a Pinot Grigio in almost the exact opposite way to which I normally would**what's the worst thing that could happen? It would go a little bit funky????

We hand-picked the fruit and whole bunch pressed the grapes directly into ten year old barrels. Normally we would clarify the juice, and ferment the clean juice at cold temperatures (13-14°C) in tank. So putting the very cloudy juice straight into oak for fermentation was

very different indeed. **I allowed the wine to ferment using indigenous yeasts at higher temperatures (19-20°C).** The solids in the juice help add texture to the wine, and combined with the indigenous yeasts add far more complexity to the wine.

Once the wine had finished fermentation and began to settle, the barrels required topping to ensure they were full. **Rather than simply top the barrels with the Pfeiffer Pinot Grigio wine that had been fermented in tank, I decided to add the yeast lees (dead yeast cells that precipitate out after fermentation) from the Pfeiffer Pinot Grigio instead!!!**

Why would I want to add dead yeast cells to a wine, I hear you ask.....

Where do I start????

Firstly, yeast lees are a natural anti-oxidant – the yeast lees absorbs the oxygen and thus protects the wine from it.

Secondly, as the yeast lees break down after ferment, they gradually release several compounds into the wine which affect the flavour and structure of the wine. Over time, **contact with the yeast lees can increase the aromatic and flavour intensity of the wine, and give the wine more body and a beautiful creamy texture.**

Now while I already had ALL the yeast lees and the solids from the grapes in those barrels, my Pfeiffer Pinot Grigio was about to be clarified in preparation for bottling, so I thought why not? This is an experiment after all!!!

So, I topped all the barrels with the lees, and decided to leave them sit without any

addition of sulphur (also very much NOT the way I'd do things). **I stirred the barrels weekly, bringing all those lees up in to suspension to help release all these wonderful characters in to the wine.**

Slowly over time, I saw the wine evolve, the aromas appear more exotic and the texture build and build in the wine.....and I got excited!!!

I love the aromatics on our Funky Pi.G – there is the lovely ripe pear, citrus and slightly spicy characters from the fruit, but there is the yeasty complexity, the touch of oak and a little bit of something else that I can't put my finger on, but I know I like it!

The palate has that wonderful richness and texture that comes from all that lees ageing. Yet with all that texture and power, there is a wonderful line of natural acidity that keeps it all fresh, focussed and rather delicious!!!

I think it's fair to say this little Pi.G got its funk on!

I hope you enjoy it as much as I do.

Cheers, and happy drinking,

Jen Pfeiffer



WHAT'S ON

Thursday 1st March – Saturday 31st March 2018

ARTIST IN RESIDENCE – MARK + WENDY SLATER

Medium Photography
Where Pfeiffer Wines
Cost FREE Entry

Saturday 10th and Sunday 11th March 2018

TASTES OF RUTHERGLEN

Join us to celebrate the very best food and wine offerings of the region, when our local vignerons team up with the region's best chefs for Tastes Of Rutherglen 2018.

With award-winning wineries partnering with leading regional chefs and producers, Tastes of Rutherglen is the perfect way to sample the best of what our region has to offer.

Where Winemakers Of Rutherglen Participating Wineries
Tickets Tickets Available Online
Music David Daly 12pm – 4pm Both Days

Saturday 10th March 2018

TASTES OF RUTHERGLEN DINNER

Join us in our iconic winery setting 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 Sunday Creek Bridge
From 7.30pm – 11pm
Cost \$150 (\$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.
Caterer Adam Pizzini - Rinaldo's Casa Cucina

Saturday 31st March and Sunday 1st April 2018

AN AUTUMN EASTER AT PFEIFFER WINES

If blue sky, vibrant rich colours, warm days and cool nights, "pfine" wine, outdoor music and a gathering of "pfamily" and "pfriends" is your thing then make sure you join us at the winery this Easter.

There will be games for the young...and young at heart. Gourmet picnic hampers are available (24hours notice required) our cheese platters and slushies (and of course all regular wines for tasting and sale) will be available all weekend.

Where Pfeiffer Wines
Food Gourmet Picnic Hampers On The Bridge - 24 hours' notice required
Cost FREE Entry
Music Live Music Both Days

Sunday 1st April – Monday 30th April 2018

ARTIST IN RESIDENCE – COLIN PARRY

Medium Painting
Where Pfeiffer Wines
Cost FREE Entry

Friday 6th April 2018

FRIDAYS ON MY MIND

Join Pfeiffer Wines on a perfect twilight Autumn Friday evening at The Cube in Wodonga, for the April instalment of Fridays On My Mind – a relaxed night of live music, gourmet food and of course "pfine" Pfeiffer wines.

Where The Cube 118 Hovell Street Wodonga
Time 5.30pm – 8.30pm
Cost FREE Entry

Saturday 7th April 2018

AUTUMN FARMERS MARKET

As the first leaves change 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 5th May 2018

HIGH COUNTRY HARVEST – TO OAK OR NOT TO OAK

Have you ever wondered what function and/or purpose oak barrels contribute to the flavours in wine, or are all those rows and rows of barrels lining the cellar floor at a winery just for looks?

Join passionate Rutherglen winemaker, Jen Pfeiffer, as she takes you on an exciting and informative hands-on, wine tasting experience looking at how and why oak is so important in the winemaking process.

Where Pfeiffer Wines
From 10.30am – 12.30pm
Cost \$35pp \$31.50 Pfeiffer Wine Club
Music 02 6033 2805 Pfeiffer Wines

Friday 8th June 2018

GIANT WAREHOUSE SALE

We will have wine galore at our annual giant warehouse sale, always held on the Friday before Winery Walkabout. Don't forget, the early bird catches the worm!

Where Pfeiffer Wines
From 9am-5pm
Cost There are bargains galore to be had.

Saturday 9th and Sunday 10th June 2018

WINERY WALKABOUT

Costumes and Cabernets attract the crowds at Victoria's original Wine Festival! A general admission ticket to Winery Walkabout gets you access to wine tastings, live music, entertainment and more at over 19 wineries, making for a jam-packed, fun-filled long weekend!

Don't forget if you are travelling in a vehicle with more than 8 seats you MUST register with the Winemakers Of Rutherglen and then book your bus/vehicle in with EACH winery you are travelling to on the day. Pre-purchasing your tickets EARLY is also HIGHLY recommended.

Sunday 1st July – Tuesday 31st July 2018

PFEIFFER WINES PHOTOGRAPHIC EXHIBITION

Celebrate the works of some of the "pfinest" 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 exhibitors photographs are available for sale.

Where Pfeiffer Wines
From Winery Hours
Cost FREE Entry

Saturday 7th July 2018

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
Music Michael Brennan

Wednesday 1st August – Friday 31st August 2018

WAHGUNYAH HISTORICAL EXHIBITION

Display Historical Display Of The Wineries Of Rutherglen
Where Pfeiffer Wines
From Winery Hours
Cost FREE Entry

Saturday 1st September – Sunday 30th

September 2018

ARTIST IN RESIDENCE – JOHN TAYLOR

Medium Painter
Where Pfeiffer Wines
Cost FREE Entry

Saturday 29th – Sunday 30th September 2018

SCARECROWS SAUSAGES AND SHIRAZ

A two day weekend where quirky and colourful scarecrows leap to life amid a spring celebration of Shiraz, sausages and song!

Where Pfeiffer Wines
Cost FREE Entry
Prizes Best Scarecrow | Best School Scarecrow | Best Business Scarecrow | People's Choice | Best Living Scarecrow
Music Live Music Both Days
Wine Current vintage and limited Museum release award winning Pfeiffer Shiraz will be available for tasting and sale all weekend.

Saturday 6th October 2018

SPRING FARMERS MARKET

Our dedicated regional producers and growers will showcase an array of the freshest Spring produce available, from crisp asparagus to new season garlic, gourmet cheese and tender spring beef to artisan sourdough breads. 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 Violinopedia

Thursday 1st November – Friday 30th November 2018

ARTIST IN RESIDENCE – ANN KILLEEN

Medium Photography
Where Pfeiffer Wines
Cost FREE Entry

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

Reflections

Welcome to our valued Pfeiffer Members,

We are now well and truly into 2018 and, the other day, I was reflecting upon that this will be my 45th Vintage.

Vintage is the time of the year that most winemakers anticipate, as it is when you get your adrenalin rush having to deal with all that is going on, right then and there. There is no waiting, nature determines when it is right to pick and once fermentation starts we have living moving liquids that don't allow you to forget them. The winemaker is the custodian, nurturing everything along with a bit of adjustment here and there until fermentation is over and you need then to protect the delicate wine from spoiling.

My reflections were centred on how things in the wine industry have changed, yet the fundamentals still remain the same. My first vintage was in 1974 and I did not really know what to expect, so I was full of expectation and everything was exciting and new. I thoroughly enjoyed the challenge of learning, albeit at a fast rate. It was the time of the white wine boom and Ben Ean Moselle was king. I was working for Lindemans, who happened to make Ben Ean and the demand for Ben Ean had created a shortage and we were under pressure to get product into bottle as soon as possible. We were also under pressure to maintain the high quality standards that the company expected and ensure that the wine had ongoing consistency, so no short cuts. I learnt a lot about cleanliness and attention to detail, as these two skills were essential. I also learnt that it can be difficult

to hasten Mother Nature, however you could encourage her by creating as favourable conditions as possible.

Ben Ean Moselle was a beautifully clean wine and so in the winery a lot of time was spent on ensuring we had balanced juice before ferment and that we had a constant even ferment. This approach is still true for a number of the wines that we currently make, notably Riesling and Pinot Grigio. Both these wines, in our interpretation, are about purity of fruit, fineness of flavour and length, and racy acidity. The quality of the fruit is essential for the creation of a fine wine, so getting it right in the vineyard and picking when the fruit has ripe flavour, lacking green flavour is critical to a beautiful wine and this, of course, is determined by the winemaker. You can't take a day off as you may miss your window of opportunity.

However, not everything has stayed the same. Winemakers in the pursuit of complexity in the wine and, consequently, more enjoyment for our customer, have been looking at different techniques to create different flavours. Initially this was most notable in the use of new oak barrels to create the different flavours and texture in the wine, customers still talk about oaky chardonnay, with quite a number still seeking it. In the first attempts, some 30 odd years ago, the wine was normally put into oak after fermentation, resulting in wines that were simple in their flavour profile of oak/fruit. Winemakers then commenced fermenting the juice in the oak barrels. **This resulted in better flavours and more integrated flavours. Now, not only do we ferment in barrels but also let the wine mature in the barrel on the yeast lees** (the yeast cells that have finished the ferment and settle to the bottom of the

barrel) which results in better integration, the pick up of the yeasty flavours in the wine and, equally as important, the development of a creamy texture. You will all have remembered that this is how we make our Chardonnay.

Employing the techniques above, but using different vessels, again delivers wines with different flavours. **We are utilising prolonged yeast lees contact in stainless steel tanks and our previously talked about ceramic egg.** In this case we produce a wine with the lovely fruit flavour coupled with some yeasty characters and, importantly, creamy texture. This is all achieved without the imparting of oak flavour to the wine and an example of this is our Chardonnay Marsanne, a lovely full flavoured textural wine.

A second advantage of fermenting in oak barrels is the small ingress of oxygen, via the pores in the oak staves (which we call micro-oxygenation), which helps the fermentation and helps develop other flavours in our resultant wine. Initially this was accompanied by the oak flavour, however if we use older oak barrels we obtain the micro-oxygenation effect with minimal pick up of oak flavour, as the amount of oak flavour imparted to the wine diminishes each time we fill a barrel. Again, a development that we now use in making some of our wines.

All of the above are developments that have occurred over the last 45 years and all are about creating a wine with flavour, texture and interest. Jen and I are always exploring new (though some may be old, but re-invented) methods to improve the wine for the ultimate test, the taste test. However the basics with which we start have always remained the same, we need to produce good fruit with

attractive flavours, free from disease and picked at the right time. **Cleanliness and attention to detail are critical, as you only get one go a year at it.** No amount of winemaking techniques will compensate for not getting the first step right, good fruit, nor will sloppiness in the winery protect that important asset, good fruit

Naturally, all of what we have been sharing falls easily into place when it is coupled with the passion of wanting to create beautiful wine that can be shared with others. **Now, as you enjoy the wines in our tasting packs, you can appreciate some of the steps that go towards making these specially selected wines that we want to share with you.**

We are full of expectation that Vintage 2018 may be a special year, though Mother Nature can change that. Cross your fingers and toes with us, as we await the fruit and the beginning of the adrenalin rush.

In vino veritas

Chris Pfeiffer

Chris Pfeiffer

