



PFEIFFER WINES

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



NEXT WINE CLUB DELIVERY - JULY 2015



PFEIFFER
— WINE CLUB —



THE BEAUTIFUL COLOURS OF AUTUMN

CARLYLE CUTTINGS
— AUTUMN 2015 —

Reflections

Welcome to our Pfriends of Pfeiffer.

We are fast approaching the end of our 30 year celebrations and have the time, just before the hectic onset of vintage, to reflect.

The team at Pfeiffer Wines appreciate all the support that you, our loyal customers, give us. In return, we strive to provide you with a quality experience through all your contact with us. We all take great pride when a visitor provides a positive report on their experiences, whether it be on Trip Advisor, Facebook, email or even the wonderful hand written letter.

We are lucky that our team at Pfeiffer Wines understand and share these values. We are also lucky that we have great stability within the team, however from time to time we have changes. Most of you have come to know Ailsa over the past four and a half years, as Ailsa has had a key responsibility with our wine club members. Ailsa has decided to further her career and professional development with another employer. We have welcomed Ailsa's input and thank her for it, having watched with pleasure as

her skill set developed in her role. Some lucky employer will benefit greatly from those skills.

2014 was kind to Pfeiffer Wines. We had continued success with our wines, receiving many great reviews and also winning seven Wine Show Trophies, plus numerous gold, silver and bronze medals. Jen and her team put in the effort with attention to detail and it is wonderful to see it rewarded.

Your accompanying pack delivers on all we seek to achieve at Pfeiffers. We hope that you enjoy the wines selected. We have borne in mind that it is summer and that refreshing wines should be part of the pack. **The Ensemble Rosé in its attractive off-dry style has been popular at the cellar door, with many enjoying a bottle with a cheese platter under the trees.** Who would have thought a wine could be reminiscent of watermelon --- aaaah summer memories!

The Pinot Grigio continues to be a great success. We had no idea in 2012, when we released our first Pinot Grigio, how popular the style would become. We have taken the 2014 Pinot Grigio off

sale at cellar door, as it has nearly run out and we are awaiting the ripening of the 2015 fruit so we can get the following wine into bottle. It is a lovely crisp style with restrained fruit and balanced acidity, making it so refreshing. We also found this wine to be a great base for the Wine Cocktails (visit the website for recipes) that we made at our Bridge Bar, which ran for the two weeks after Christmas. It was also a great accompaniment to smoked Trout fillets.

As Jen has mentioned, our red wines come from the wonderful 2012 vintage. Taste them, and, if you enjoy them, act promptly as we are about to move onto the 2013 vintage.

The Pfeiffer Team are looking forward, with great anticipation, to 2015. **We have a new vintage and we have a new event: our Wine, Food and Music weekend on 14 and 15 March.** There will still be old favourites with our dinners at the winery, on our road trips and, of course, the team looks forward to welcoming you to the winery on your next trip.

Again thank you all for supporting us, we truly appreciate it. We receive so

much pleasure when everyone's input is appreciated. **We have enjoyed the journey of the last 30 years and expectantly look forward to the future.**

In vino veritas,



Chris Pfeiffer



WINE CLUB PACKS AUTUMN 2015

4 Bottle Pack
\$75 ~~\$83.90~~



Our current pack includes the following wines:

- Pfeiffer Pinot Grigio 2014 **H**
- Pfeiffer Ensemble Rosé 2014
- Pfeiffer Merlot 2012 **U T C B B**
- Pfeiffer Shiraz 2012 **S S S B**

12 Bottle Pack
\$220 ~~\$317.60~~



Our current pack includes the following wines:

- Pfeiffer Pinot Grigio 2014 **H**
- Pfeiffer Marsanne Viognier 2012 (2 bottles) **(WC)** **S**
- Pfeiffer Chardonnay 2010 **(MR)** **S B B**
- Pfeiffer Ensemble Rosé 2014 (2 bottles)
- Pfeiffer Carlyle Cabernet Merlot 2012 **B B B**
- Pfeiffer Merlot 2012 **U T C B B**
- Pfeiffer Carlyle Shiraz 2012 (2 bottles) **(MR)** **G S S**
- Pfeiffer Shiraz 2012 (2 bottles) **S S S B**

(MR = Museum Release) (WC = Wine Club Only)

TASTING NOTES ~AUTUMN 2015~

Pfeiffer Pinot Grigio 2014

Our stylish Pinot Grigio not only looks sensational, but with fresh orange blossom and citrus flavours and a crisp finish, it tastes as pretty as a picture as well!



HELLO "PFRIENDS",

G'day Pfriends,

Well it's nearly vintage again... where does the time go??? In the winery, we have been preparing everything – servicing the vintage equipment, cleaning all our empty tanks, sanitising all the pumps – all ready for what we hope to be a cracking vintage!!!!

It is always very busy in the vineyard in the lead up to vintage. We have applied the last of our preventative sprays, irrigated as required to keep the vines healthy to ripen the fruit, thinned out any crop in places where it is too heavy and put out our bird netting over our fortified varieties (it seems the birds have good taste too!).

Vintage is a time full of anticipation and excitement. It is also a time for learning and experimenting. **Every year for the last 25 years, we have welcomed international winemaking interns to the Pfeiffer Pfamily.** This provides a great exchange of knowledge and as I have found on my trips to work in wineries overseas, is a great time of discovery!

Given that we are featuring two of my favourite wines in this pack – the 2012 Pfeiffer Merlot and the 2012 Pfeiffer Shiraz – I can't help but reminisce about that particular vintage.

After coming off the disastrous 2011 vintage (where it seemed to just rain and rain and rain and rain), we had high hopes for the 2012 vintage. We had received heavy spring rain that continued into early summer, before it dried off significantly in late January...and February was hot!!!! The vintage started early but steadily with the first 3 weeks seeing us harvest 75 tonnes of fruit. It was all looking pfantastic – the reds just starting to come in...and then we saw the weather forecast!!!! 100mm of rain forecast for the last weekend in February... NOOOOOOO!!!! With memories of 2011

still very clear in our minds, we went to work determining what we could harvest and then went about bringing it in. Those of you who attended our Members weekend that year will recall the just picked Gamay bins being treated with yeast and CO2 before being sealed up to undergo their carbonic maceration.

The rain hit on the Saturday night and it just didn't stop – we received around 300mm rain in 6 days! It took about another week before the vineyards were dry enough to put vehicles on them – then it was all systems go. It was time to start picking, and boy, did we pick!!!!!!

In the following three weeks we harvested 375 tonnes of fruit – it was a very intense vintage and I was blessed with a great team of workers (including Dad, my partner Jamie, Beatrice from Piedmonte, Italy and Josh from Townsville, Queensland). Mum was our hero, bringing us out lunch and her famous cheese toasties to snack on once the sun went down, and cooking us big plates of delicious dinner every night when we had finally finished work! Josh, Bea, Jamie and I would take bets on whether dinner would be pre or post midnight! It was good to still have a laugh despite all the long hours.

Although we were all too tired to realise it while we were in the eye of the vintage storm, we were actually making some sensational wines!!!! **The red and white wines from 2012 are of outstanding quality, as can be seen with all the many accolades they have won.**

I just love the 2012 Pfeiffer Merlot – it quite possibly is my favourite red from the vintage (and I am the Shiraz pfan in the pfamily). The nose is so enticing with its violet and red berry fruit, and as Mum has always said – it's a **Merlot with muscle.** This particular vintage really flexes its muscle

with the plush and generous fruit on the mid palate and the lovely long tannins giving extra depth and length.

The 2012 Pfeiffer Shiraz is a big wine and one that will reward those who wish to keep it in the cellar for another 5 to 10 years. I'm a sucker for a bit of spice and pepper in Shiraz and we certainly nailed it with this wine in among all the ripe berry and plum fruit. Yum yum!!!!

I do hope you enjoy these gems and the other beauties in your packs. Please raise a glass to our wonderful interns Bea and Josh when you are drinking the magnificent 2012 reds on offer here. And keep your fingers crossed for the upcoming vintage – here's hoping it's another one to remember!!!!

Cheers, and happy drinking, Jen.

Jen Pfeiffer

Jen Pfeiffer



Pfeiffer Marsanne Vlogner 2012

This elegant combination of these two wines, produce an attractive straw colour, subtle stone fruit flavours and a delightful creamy texture.



Pfeiffer Chardonnay 2010

Elegant and stylish, our Chardonnay is simply superb! Think white peach and citrus notes, a creamy mid-palate and a subtle lingering finish.



Pfeiffer Ensemble Rosé 2014

With a beautiful rose petal colour, fragrant berry flavours and a clean refreshing finish our Rosé is unquestionably the perfect verandah wine!



Pfeiffer Carlyle Cabernet Merlot 2012

With a medium to full bodied structure, a lifted bouquet of berries, violets and mint, ripe berry flavours and a long lingering finish, this is the perfect "go to" wine.



Pfeiffer Merlot 2012

Don't underestimate this gem of a wine! Offering plenty of fresh perfumed aromas, an elegant fruit driven palate and a lovely long finish, it is a beauty!

93/100 2015 James Halliday Australian Wine Companion



Pfeiffer Carlyle Shiraz 2012

It's everything you hope a Shiraz to be, gorgeous deep colour, berries, cloves and spice on the nose, ripe berry and plum flavours and a long savoury finish.

93/100 2015 James Halliday Australian Wine Companion



Pfeiffer Shiraz 2012

With an inviting purple-red colour, a rich palate of fruit and spice and a lingering finish, Jen's Shiraz is the essential addition to anyone's cellar!

94/100 2015 James Halliday Australian Wine Companion



WHAT'S ON

Saturday 7th and Sunday 8th March 2015

TASTES OF RUTHERGLEN

Join us to celebrate the very best food and wine offerings of the region, when our local vigneron team up with the region's best chefs for Tastes Of Rutherglen 2015.

On Saturday, enjoy a slow cooked shoulder of Lamb Croquette served with an Escalivada Salad and an Aioli dressing perfectly matched our award winning 2013 Pfeiffer Tempranillo.

On Sunday, indulge in a decadent Chocolate Fudge Caramel Tart topped with Chocolate Ganache and served with Chocolate Sauce, rich cream and hazelnut praline, perfectly matched to our luscious 2013 Pfeiffer Late Harvest Muscadelle. Be entertained all weekend by talented and much loved musician Dave Daly.

Saturday 7th March 2015

TASTES OF RUTHERGLEN DINNER

Join the Pfeiffer "pfamily" 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
From 7:30pm – 11pm
Cost \$130pp (\$117pp Pfeiffer Wine Club Members). This price includes all food and wine enjoyed during the evening. 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

Saturday 14th and Sunday 15th March 2015

PFEIFFER WINES FOOD, WINE & MUSIC FESTIVAL

We are excited to announce our inaugural two day festival of non-stop music showcasing talented independent musicians, award winning Pfeiffer wines and gourmet foods all within our historic winery grounds. This is seriously exciting...we would love for you to be a part of it!



Saturday 14th March 2015

PFEIFFER WINES FOOD, WINE & MUSIC FESTIVAL DINNER

Grab your dancing shoes and prepare your senses for a gourmet adventure! Enjoy canapés and pre-dinner drinks on our picturesque Sunday Creek Bridge as the sun sets. Then join us in our beautiful winery grounds for an exciting evening "pfeaturing" live music and a delectable menu, all

matched to a selection of our award winning wines.

Where Pfeiffer Wines
From 7:30pm
Cost \$140pp (\$126pp Pfeiffer Wine Club Members). This price includes all food and wine enjoyed during the evening. A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.

More info Pfeiffer Wines 02 6033 2805

Saturday 4th and Sunday 5th April 2015

EASTER "PFUN" AT PFEIFFER WINES

Relax and unwind in our iconic natural setting for an Easter weekend "pfeaturing" live music, award winning wines and a range of "pfun" activities for the whole "pfamily".

Saturday 11th April 2015

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, hot food and great coffee available, it is the perfect excuse to join us and celebrate all things Autumn within our picturesque winery grounds, surrounded by the beautiful colours of Autumn.

Where Pfeiffer Wines
From 9am – 3pm
Cost No charge
More info Pfeiffer Wines 02 6033 2805



Saturday 23rd May 2015

HIGH COUNTRY HARVEST FESTIVAL

Join Pfeiffer Wines for an intimate tasting experience, showcasing some of Pfeiffer Wines finest reds in Riedel varietal specific glassware. Participants will learn how the shape of the glass adds to the sensory experience.

Where Pfeiffer Wines
From 10am – 11:30am
Cost \$130pp
This includes: Riedel masterclass with Riedel glassware expert Emily Leishman, 3 canapés, a Museum Release tasting of Pfeiffer Pinot Noir, Pfeiffer Shiraz and Pfeiffer Cabernet Sauvignon and a Riedel red wine glassware set (valued at \$205)

Bookings Note Pfeiffer Wines 02 6033 2805
Limited spaces only!

Friday 5th June 2015

GIANT WAREHOUSE SALE

We will have wine galore at our annual giant warehouse sale, always held on the Friday before Winery Walkabout. Make sure you are early to snap up a bargain!

Where Pfeiffer Wines
From 9am – 5pm

Saturday 6th and Sunday 7th June 2015

WINERY WALKABOUT AT PFEIFFER WINES

Costumes and Cabernets attract the crowds for this iconic festival! We will have new vintages, old "pfavourites" and our outstanding award winning wines.

Our seriously popular Seriously Pink slushies are BACK as is our ever popular Pfeiffer Moscato!!! Take your memories home with you with the original "Photo On A Bottle" or by collecting our Special Release Winery Walkabout Fortified Wine Pack.

Access to the Reserve Tasting Area (with 30+ wines) is only \$10pp with Wine Club Members "pfree" where you can meet our "pfabulously" talented winemakers, Chris and Jen.

Plus, we will have dancing in the Juke Box Tent, hot food, delicious Jasper coffee, sweet treats and fresh pretzels!

Wednesday 1st July – Friday 31st July 2015

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 original pieces will be for sale.

Where Pfeiffer Wines
From Winery hours

Saturday 4th July 2015

WINTER FARMERS MARKET

Brisk mornings, Winter woollies and roaring fires...Winter is well and truly here. What better way to celebrate this season than to stock up on your favourite Winter produce? Hot food, live music, good coffee, and of course an array of Winter produce available, plus cheese, bread, olives, pasta and much much more...

Where Pfeiffer Wines
From 9am – 2pm
Cost No charge
More info Pfeiffer Wines 02 6033 2805



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