



PFEIFFER WINES

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PFEIFFER

— WINE CLUB —



END OF VINTAGE DINNER 2017

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



NEXT WINE CLUB DELIVERY - OCTOBER 2017

CARLYLE CUTTINGS

— WINTER 2017 —

Reflections

Welcome to our valued Pfeiffer Members,

Here I am on this glorious winter day with the sun pouring in the window, writing my cuttings for you. We have our two major activities of the year behind us (Vintage and Winery Walkabout). **It is time to assess our vintage wines and then plan our way forward for the rest of the year.**

Vintage ended up a little later than last year and we finished crushing just before Robyn and I headed on our annual North America promotional road trip. I was starting to worry that I may have to leave early (lucky that we have the highly capable Jen to keep it all running), however the likelihood of wet weather brought the balance of the fruit in. **The vintage took me back over 20 years ago when it was common to finish harvest at the end of April or early May,** not quite the new normal of finishing in mid April. We have already bottled some of the whites and both the 2017 Moscato and 2017 Ensemble are now on sale.

Robyn and I are lucky to have a great team working with us in all areas of the winery and vineyard. **During vintage this is supplemented by the international trainees who come and give great input.** This year we had four which is two more than normal. Attila joined us from Hungary, Thomas from the Rhone region of France, Kevin from California, and Seb from England. The four joined Jen, Jamie and Steve in the cellar contributing to the United Nations at Pfeiffers. **We have a tradition at Pfeiffers that on a staff member's birthday we sing Happy Birthday to the lucky recipient in all the languages represented in the team.** This year that meant Hungarian, French, Italian (our very own Jean leads the way here) and English. We all managed, however the degree of difficulty was highest with Hungarian. Robyn's birthday occurs during vintage and there is great gusto in the singing to ensure that Robyn keeps the vintage team in good spirits through her cooking in this busy time. **We certainly have a cosmopolitan atmosphere in the cellar and take the opportunity to learn a little of their countries.** Attila was very keen to help with the Topaque and see what all the fuss was about the name and how different it is from the Hungarian Tokaji. Like a good diplomat Attila did not take a position on the name.

Jen and I are about to reflect on vintage 2017. This entails lining up all the wines that we have made during vintage, assessing them and discussing if we can handle things differently next vintage to improve on the wines that we make. We may at this time find

special parcels that may be a result of last year's assessment which we could potentially bottle as special interest wines, which can become our Winemaker Selection wines. In our July packs we have three of these wines from past vintages, though one of them should probably be Robyn's Selection. I am confident that many of you have heard the story of Robyn and her Malbec which has resulted in each year making a Malbec exclusively for our Wine Club Members. **Malbec is known for its softness and plummy fruit with a softer finish than Shiraz, and this is what you should find in Robyn's Malbec.**

I am sure many will remember the **2012 WS Pinot Grigio which has led to the Pinot Grigio in our range.** In 2015 we left a parcel out late to develop the riper flavours typical of Pinot Gris (yes, they are the same grape variety), which typically has a fuller flavour and higher alcohol than the Pinot Grigio. We are pleased with the result and are sure that many will enjoy the fullness, say, with flathead tails.

In 2015 we had a lovely parcel of Shiraz from our beautiful Rutherglen Region which Jen then nurtured in the cellar for 12 months before bottling as a WS wine. This wine has more of the earthy Shiraz flavours found in certain parts of Rutherglen. We often talk of the spicy peppery characters of our Shiraz, but here we have chosen a different style for you, our members, to enjoy.

It is not often that we have a fortified wine in our pack. Well this time we have and it deserves a special mention as it

bears my name. The 2012 Christopher's VP is a wonderful wine. Highly regarded as one of the best fortified vintage red wines on the market, it is here for you to enjoy. These are great wines and deserve more space in many people's cellars. **They are great with cheeses, particularly the softer varieties,** and add to any dinner party when served after the main course, before dessert. We just love the fine red fruit flavours with overtones of chocolate and that great fine tannin finish. Maybe you will not get to dessert.

Remember that these are tasting packs and give you the opportunity to try before topping up your cellar. Some of the wines are in limited supply, so when they take your fancy it pays to give the winery a call to secure some more.

Thank you for your ongoing support, our team appreciates it. Wine seems to taste better when shared with a friend, so too is making wine better when you understand that it is going to bring joy to many a table.

In vino veritas.



Chris Pfeiffer



WINE CLUB PACKS

WINTER 2017

MIXED 4 Bottle Pack ~~\$105.00~~ \$75

2015 Pfeiffer Chardonnay
 2015 Pfeiffer Winemakers Selection Pinot Gris
 2013 Pfeiffer Cabernet Sauvignon
 2014 Pfeiffer Shiraz



MIXED 12 Bottle Pack ~~\$353.70~~ \$220

2010 Pfeiffer Riesling
 2012 Pfeiffer Marsanne
 2015 Pfeiffer Chardonnay x 2
 2015 Pfeiffer Winemakers Selection Pinot Gris x 2
 2015 Pfeiffer Winemakers Selection Malbec
 2013 Pfeiffer Cabernet Sauvignon x 2
 2015 Pfeiffer Winemakers Selection Rutherglen Shiraz x 2
 2012 Pfeiffer Christopher's VP



RED ONLY 4 Bottle Pack ~~\$113.00~~ \$80

2014 Pfeiffer Merlot
 2015 Pfeiffer Winemakers Selection Malbec
 2013 Pfeiffer Cabernet Sauvignon
 2014 Pfeiffer Shiraz



RED ONLY 12 Bottle Pack ~~\$346.00~~ \$230

2014 Pfeiffer Merlot x 2
 2015 Pfeiffer Winemakers Selection Malbec
 2013 Pfeiffer Tempranillo
 2015 Pfeiffer Cabernet Sauvignon x 2
 2011 Pfeiffer Cabernet Sauvignon x 2
 2014 Pfeiffer Carlyle Shiraz x 2
 2015 Pfeiffer Winemakers Selection Rutherglen Shiraz x 2



WHITE ONLY 4 Bottle Pack ~~\$96.80~~ \$75

2016 Pfeiffer Riesling
 2012 Pfeiffer Marsanne
 2015 Pfeiffer Chardonnay
 2015 Pfeiffer Winemakers Selection Pinot Gris



WHITE ONLY 12 Bottle Pack ~~\$310.40~~ \$220

2016 Pfeiffer Riesling x 2
 2010 Pfeiffer Riesling x 2
 2012 Pfeiffer Marsanne x 2
 2015 Pfeiffer Chardonnay x 2
 2015 Pfeiffer Winemakers Selection Pinot Gris x 2
 2013 Pfeiffer The Carson Gewürztraminer x 2



[LIMITED RELEASE MUSEUM WINE] [WINE CLUB ONLY]

G'DAY "PFRIENDS"!!!

The winery team has certainly been feeling the effects of a very cold and frosty start to this winter!

You know it's cold when the water used to wash out the tanks in the cellar is warmer than the air temperature!

If you are anything like me, then weather like this will see you reaching for a glass of red... in particular something full bodied, rich and comforting!

The good news is we've got full bodied, rich and comforting covered....and no, I'm not talking about the members of my family!! :-)

Now while I will get to the two delicious winter reds shortly, **I wanted to give a shout out to Robyn and Jean's favourite white wine...the Pfeiffer Chardonnay.** I don't believe there is a better winter white! With its lovely, rich and creamy texture, the complexity that comes from the barrel fermentation, and the fullness of flavour that Chardonnay offers, the Pfeiffer Chardonnay will be just the thing to serve this winter with a creamy, smoky fish pie; or everyone's favourite – traditional roasted chicken. I happily serve my whites at room temperature in winter (remember, it's pretty cold here!), and find that they offer more flavour, texture and drinkability!

2015 was a particularly strong vintage across all wine styles, and the Chardonnay was no exception. We give the fruit the Rolls Royce treatment in the cellar – with a variety of winemaking techniques used to build complexity. 85% of the Chardonnay is barrel fermented – in a combination of brand new, one year old and ten year old French oak barriques. Barrel fermentation helps integrate the oak flavour (making the oaky taste less aggressive), and

the batonage that follows (weekly stirring of the yeast lees, (dead yeast cells that sink to the bottom) certainly helps provide the creamy texture to the wine.

Do try it this winter – you won't be disappointed!

Speaking of great vintages, we are delighted to bring back an old favourite for this pack – the 2013 Pfeiffer Cabernet Sauvignon. 2013 was an absolutely brilliant vintage for our red wines – producing wines of great depth and power! After good rainfall in the spring of 2012, the weather was extremely favourable for grape growing, with a dry summer and autumn and very steady and even ripening.

Our Pfeiffer Cabernet was picked at the end of March and into early April. The fruit was crushed into a combination of open and closed vats, with a minimum of two days cold soaking to bring out more of the fresh berry flavours before fermentation. Fermentation was carried out on skins until completion. Oak maturation in French oak barrels for 15 months added further complexity to the wine.

The 2013 Pfeiffer Cabernet is a big wine – it has ripe blackberry fruit, with lovely earthy overtones providing savouriness to the wine. Still full of tannin, it will mature for at least another ten years, but if you're like me and want to revisit an old friend, try it with slow cooked lamb shanks and you'll be in heaven!

Now while everyone knows Chris thinks Cabernet is king, I am an out and out Shiraz girl! Shiraz is the number one planted variety and number one produced wine in Australia! We just can't get enough Shiraz on our lips here! Shiraz

is planted in nearly every wine region in Australia, with most regions producing their own distinctive style.

What I personally love about Shiraz is the spicy, peppery flavours, as well as the lovely red berry fruit. For me, Shiraz needs to have generosity of fruit on the mid-palate – **I want it to have fullness and be satisfying, but not too big or over-ripe.** Each year, I try to capture these elements of Shiraz in the Pfeiffer Shiraz.

My dad spoke about the Winemakers Selection Rutherglen Shiraz in the twelve packs, but the 2014 Pfeiffer Shiraz in the four packs is in a great spot at the moment. Silky smooth, it has a luscious palate of plums and berries, and a savoury, spicy kick on the finish, which keeps me coming back for more!

Having just enjoyed another Winery Walkabout, I can safely say that the Pfeiffer Shiraz is THE perfect partner to Robyn's world famous lasagnes – both meat and vegetarian!

Well, it looks like there's plenty of things on offer to help keep us all warm this winter – I am both hungry and thirsty thinking about all this delicious wine and food!

Hopefully we will see you at the winery for a visit in the coming months...our heating is fantastic, by the way!!!

Jen Pfeiffer

Jen Pfeiffer



WHAT'S ON

Sunday 6th August 2017

PFEIFFER WINES MELBOURNE LUNCH

Meat Fish Wine, the elegantly furnished, fine dining restaurant nestled within the QV arcade in the heart of the city has teamed up with the Pfeiffer family to deliver a Sunday lunch like no other.

The incredibly talented team have created a spectacular menu especially created to accompany some of our "pfinest" Pfeiffer wines and its set to be a lunch of decadence that you're sure to remember. We look forward to you joining us.

Where Meat Fish Wine, 31 Artemis Lane, Melbourne
From 12pm- 4pm
Cost \$150pp (\$135 Pfeiffer Wine Club Members)

Sunday 13th August 2017

TASTES OF TWO REGIONS

Tastes of Two Regions brings the wine and food of two magnificent regions to Canberra.

King Valley and Rutherglen, located side by side in North East Victoria, are known for innovative wine styles and excellent produce.

The festival includes an exhibition with over 200 wines to taste, masterclasses, live entertainment, picnics and platters, a Muscat cocktail party and much more.

Get up close and personal with producers, find a new favourite wine style and enjoy some excellent cuisine, as King Valley and Rutherglen come to Canberra to offer you Tastes of Two Regions.

Where Pialligo Estate, 18 Kallaroo Road
Canberra ACT 2609
From 10am- 6pm
Cost \$35

Sunday 20th August 2017

PFEIFFER WINES SYDNEY WINE LUNCH

Lino Mascolo, his wife Rosaria and their two daughters Francesca and Sara opened the doors of La Capannina, at Milsons Point in 2011. With a relaxed dining space boasting spectacular Harbour Bridge views, La Capannina is authentic Italian cuisine at its best.

In a truly "pfamily" affair, we invite you to join us for an afternoon of "pfabulous" Italian "pfare" and "pfine" Pfeiffer wine, all within one of Sydney's most unique dining locations.

Where La Capannina, 41 Alfred Street South,
Milsons Point
From 12pm – 4.00pm
Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Friday 1st September -

Saturday 30th September 2017

MAREE CASTLES LIMESTONE SCULPTURE EXHIBITION

This September, we are thrilled to present an exhibition by local sculptor, Maree Castles who will showcase her contemporary limestone sculptures of the female form.

Maree is also our September Artist In Residence and will be onsite on selected days creating and transforming raw limestone into her personal works of art. Maree will be available during these days to discuss her works and to engage and interact with the public.

The works of Maree Castles are available for sale throughout September.

Where Pfeiffer Wines
Cost FREE entry

Sunday 10th September 2017

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
From 12pm- 4pm
Cost \$150pp (\$135 Pfeiffer Wine Club Members)

Saturday 23rd September 2017

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

Saturday 30th September -

Sunday 1st October 2017

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!

Interested in entering a scarecrow? We have categories for Best Scarecrow, Best School Scarecrow, Best Business/Organisation Scarecrow, People's Choice and Best Dressed Living Scarecrow. There is no cost to participate or any restrictions on the number of Scarecrows entered. Download your entry form online or call the winery and we will email you a copy.

Where Pfeiffer Wines
Cost FREE entry
Music Live Music All Weekend

Sunday 1st October - Tuesday 31st October 2017

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 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
Cost FREE entry

Sunday 5th November 2017

GAMAY 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 2017 with a brunch into lunch that includes some of our "pfinest" Pfeiffer wines, a "pfeast" of "pfabulous" "pfood" and of course a "pfrolicking" 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

Saturday 18th November 2017

PFEIFFER WINES HOBART WINE DINNER

Smolt is truly one of Hobart's true culinary gems, mixing the flavours of Spain and Italy with an Australian spin. The restaurant utilises fresh, locally sourced produce from Tasmania's rich fertile soils and crystal clear waters.

Head chef Scott Heffernan will match this contemporary menu of dishes with a range of our very best Pfeiffer wines for you to enjoy. We hope you'll be able to join us for this memorable evening.

Where Smolt, 2 Salamanca Square, Battery Point
From 7pm – 11.00pm
Cost \$150pp (\$135pp Pfeiffer Wine Club Members)

Sunday 3rd December 2017

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.

Wednesday 27th December 2017 -

Friday 26th January 2018

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

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