



PFEIFFER WINES

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PFEIFFER

— WINE CLUB —



“WINTER FROST AMONGST THE VINES”

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

NEXT WINE CLUB DELIVERY - OCTOBER 2013

CARLYLE CUTTINGS

— W I N T E R 2 0 1 3 —

WINTER WARMING IDEAS...

~Winter 2013~

As you open your July pack and start to imagine exploring the "pflavours" of the "pfabulous" selection of wine, here are a few winter warming ideas to get you started...

Pfeiffer Sparkling Pfizz Red 2010

The red berry flavours, hint of spice and clean dry finish in our Sparkling Pinot Noir make it an ideal accompaniment to a sunny Sunday brunch. Pair it alongside crispy pancetta, roasted roma tomatoes, sweet potato rosti and a crumbling of marinated goat's cheese for a delicious combination.



Pfeiffer Chardonnay 2012

There is no better way to enjoy this elegant and stylish Chardonnay than to pair it with your "pfamilies" "pfavourite" roast chook. Try a side of creamy cauliflower puree and roasted baby carrots for the ultimate family meal.



Pfeiffer Winemakers Selection Pinot Noir 2010

Check out the delicious recipe below kindly supplied by The Pickled Sisters Café. This dish featured in our Rutherglen Slow Roast Sundays as part of the Melbourne Food & Wine Festival's 'The Roast Collection' throughout the month of July.



Pfeiffer Merlot 2004

This wine is so good with its smooth plum and mulberry flavours and fine tannins that it really is the star of the show. Enjoy a glass or three of this magnificent wine on Sunday night, which is sure to ease the stress of returning to the working week.



Pfeiffer Merlot 2011

The soft yet fulsome flavours of this gutsy Merlot are ideal for the perfect night in. Grab a soft fluffy blanket and your "pfavourite" cuddle buddy, jump on the couch, pop in your "pfavourite" movie and enjoy!



Pfeiffer Carlyle Shiraz 2010

Invite the "pfriends" over on Saturday night for the perfect pepper steak alongside this cracking Shiraz. With soft berry fruit flavours and a savoury, spicy finish this wine will hold its own alongside this retro style dish.



Pfeiffer Christopher's VP 2008

Curl up in front of the fire with a loved one (if they are so lucky!) with this deliciously decadent drop. If you are feeling extravagant pair it with crumbly vintage cheddar, a creamy blue or a slab of dark chocolate. Trust us though; one glass will not be enough!



HELLO TO YOU ALL,

Greetings from the UK!!!

I am currently travelling around the **UK on a sales trip**, and experiencing a very cold and miserable English summer. I think it might be warmer back in Rutherglen right now!!!!

I am only in the early days of the trip, but our wines are being well received over here, with many comments about their **fullness of flavour, yet elegance of style**.

I am often reminded of the unique nature of some Australian wine styles – Rutherglen Muscat and Topaque are the obvious wines that spring to mind, but sparkling red is another style that is very unique to Australia.

Australian sparkling red historically has been made from Shiraz. As many of you would be aware, we make our Pfeiffer Pfizz Red from **Pinot Noir**. We are so lucky to have our gnarly old Pinot vines (which are now celebrating their **51st birthday**) that produce low yielding but highly flavourful fruit.

We are releasing the **2010 Pfeiffer Sparkling Pfizz Red** first to you with this Wine Club pack, which we are very excited about.

2010 was a wonderful growing season for most varieties, and the Pinot Noir (like most of our reds) was fantastic. We made a number of different parcels, and were able to employ a variety of techniques of production for the different wines.

To make the Pfizz Red, we start with a **base wine**, which is made just as a Pinot Noir table wine would be, i.e. we ferment the wine out to dryness and mature it in oak barrels. Once barrel maturation is complete, we blend the wine in tank, and clarify the wine in preparation for bottling.

Now here comes the tricky bit!!!! We then add sugar (yep, just plain old white sugar) to the wine and then add yeast, and start what is known as a **secondary fermentation**. The yeast consumes the sugar, and most importantly in this process, produces carbon dioxide which gives the wine its "pizzy" character! At this point in time, we then bottle the wine (that's right, while it is fermenting) which traps all that carbon dioxide in each individual bottle. That is why sparkling wine bottles have those big punted bases, so they are able to withhold the pressure within the bottle without exploding.

The fermentation finishes in the bottle, leaving a deposit of yeast lees (or solids) in the bottom of the bottle. These yeast lees are very important to sparkling wine, **giving it a creamy texture and greater complexity on the palate**. The longer the period of contact of the wine with the yeast lees, the more character they impart. For our Pfeiffer Pfizz Red, we look for a period of about 18 months on its lees.

So what happens to these yeast lees, I hear you ask? How come my glass of Pfeiffer Pfizz Red is not full of all these solids????

When we are ready to release the wine, we start a **process called "riddling"**. This is where the bottles are turned upside down and on an angle so all the yeast solids slowly settle in the neck of the bottle.

Once the lees have been riddled down, we then remove the lees from the bottle through a **process called disgorging**, in which the liquid in the neck is frozen, creating a plug of leesy ice that is removed from the bottle on opening, without losing a large volume of wine.

The small volume of wine that is lost is replaced with what is known as the dosage liqueur. In the case of the 2010 Pfeiffer Sparkling Pfizz Red, we have used a blend of our **2008 Pfeiffer Christopher's VP** and our **2012 Pfeiffer Christopher's VP**. The dosage liqueur adds a little sugar to the final wine, giving roundness and balance to the palate.

The crown seal is quickly put on to retain all that wonderful bubble in the wine, and it's done – **we are ready for drinking.....oops, I mean labelling and packaging!!!!**

I really hope you enjoy the new release of our Pfeiffer Sparkling Pfizz Red as much as I do. It has lovely fresh cherry and berry flavours that are a perfect partner for your next celebration!

Jan Pfeiffer





Confit Chicken with Crispy Roast Potatoes, Tomatoes, Mushrooms & Spinach

Serves 4

4 chicken marylands
2 bay leaves
4 sprigs thyme
200g sea salt
2kg duck fat, melted
4 potatoes, cut into pieces
12 shiitake mushrooms, quartered
12 cherry tomatoes
200g baby spinach
Splash of white wine
Splash of chicken stock
Nob of butter

- Rub the chicken marylands with sea salt. Place in a dish along with the bay leaves and thyme, and refrigerate for 4 hours.
- Preheat oven to 160°C.
- Remove chicken from fridge. Wash and dry thoroughly, discarding salt and herbs. Place the chicken in an ovenproof dish and cover with melted duck fat (leave a cup of duck fat aside for the potatoes).
- Cook in the oven for 1½ hours.
- Put the potatoes in a separate dish in the oven with the leftover cup of duck fat (or cook with the chicken if you prefer) and cook for 1-1½ hours, until cooked through and crispy.
- Remove chicken from duck fat with a slotted spoon, and transfer to a large serving dish and cover to keep warm.
- To crisp up the chicken skin once removed from the duck fat, put on a baking tray and return the chicken to the oven for 5-10 minutes until the skin has browned.
- Pour off all the duck fat in a container (it can be kept in the fridge and reused). Deglaze the roasting pan with a splash of white wine and chicken stock. Bring this to the boil and scrape the base of the pan to release all the flavour. Reduce the sauce by half.
- Add a knob of butter and strain the sauce into a serving jug.
- In a fry pan heat up a couple of tablespoons of duck fat over a medium heat. Cook the mushrooms for about 5 minutes, then add the tomatoes for 3-4 minutes and finally the spinach.
- To serve, place a spoonful of vegetables onto each plate and gently place a chicken maryland next to it. Finish with the sauce.

Serve alongside our very special 2010 Pfeiffer Winemakers Selection Pinot Noir for a truly special lunch.

WHAT'S ON

Sunday 11th August 2013

SLOW SUNDAY MELBOURNE - A LONG, LAZY LUNCH

Judged a 1 Hat restaurant for the past 5 years Sarti is a passionate, family owned Italian restaurant in the heart of Melbourne. Join us for a special lunch, where we will have a special menu for you to enjoy amongst good friends.

FULLY BOOKED

Where Sarti, 6 Russell Place, Melbourne
From 12noon
Cost \$140pp (Pfeiffer Wine Club \$126pp)
Bookings Pfeiffer Wines 02 6033 2805

Sunday 25th August 2013

SLOW SUNDAY SYDNEY - A LONG, LAZY LUNCH

Boasting one of the finest harbour front dining positions in Sydney, Waterfront exudes grandeur and charm. Join us when we take over the Settlers Room and spend a majestic afternoon enjoying amazing views, "pfine" wine and "pfine" food in the heart of The Rocks.

Where Waterfront, 27 Circular Quay West, The Rocks, Sydney
From 12noon
Cost \$140pp (\$126pp Pfeiffer Wine Club)
Bookings Pfeiffer Wines 02 6033 2805

Sunday 8th September 2013

SLOW SUNDAY CANBERRA - A LONG, LAZY LUNCH

We are very excited to be joining forces with passionate owner/chef David at his award winning restaurant Pistachio to bring you a truly special dining experience. With limited spots available make sure you don't miss the chance to join us for our last Slow Sunday of the year!

Where Pistachio Dining, 3A Torrens Place, Torrens
From 12noon
Cost \$125pp (\$112.50pp Pfeiffer Wine Club)
Bookings Pfeiffer Wines 02 6033 2805
Notes Limited Seats Available . . . be quick!

Saturday 21st September 2013

SPRING FARMERS MARKET

The arrival of spring is always an eagerly awaited event – in the paddock, for the farmer and within the garden, for this is the season where the bounty of the harvest begins. To celebrate its return we invite you to join us at our idyllic winery when we host our Spring Farmers Market. We will have hot food, live music and good coffee, and of course an array of the freshest spring produce available, from crisp asparagus to new season garlic, gourmet cheese to tender spring lamb, organic herb seedlings to artisan breads.

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



Friday 18th October 2013

WAGGA SPRING WINE DINNER

Join us and head chef Ryan Dedini at award winning Wagga restaurant Thyme Out At The Manor for a seven course degustation wine dinner not to be missed!

Where Thyme Out At The Manor, 38 Morrow Street, Wagga Wagga
From 7pm
Cost \$145pp (Pfeiffer Wine Club \$130.50pp). Includes 7 courses and all Pfeiffer wine.
Bookings Pfeiffer Wines 02 6033 2805

Sunday 3rd November 2013

PFEIFFER PFROLIC – GAMAY LONG LUNCH

Join us for our "pfamous" Pfeiffer Pfrolic, our annual long lunch, held on our idyllic Sunday Creek Bridge on the Sunday prior to the Melbourne Cup, to celebrate the release of our delicious 2013 Gamay.

Where Pfeiffer Sunday Creek Bridge
From 11am
Cost \$125pp (\$112.50pp Wine Club). This price includes all food and wine enjoyed during the lunch. A bus pick up/drop off service is available for an additional \$15pp if staying in Wahgunyah, Corowa or Rutherglen.
Bookings Pfeiffer Wines 02 6033 2805

Sunday 8th December 2013

CAROLS BY THE CREEK

Join the Pfeiffer "pfamily" for a "pfabulous" afternoon of Christmas "pfestivities". With lots of your "pfavourite" Christmas carols to sing along to and "pfun" kid's activities, this is a "pfree" community event for the whole family.

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

Saturday 28th December 2013

SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh strawberries and vibrant, colourful vegetables to juicy apricots and deliciously fragrant peaches. To celebrate the return of summer we invite you to our Summer Farmers Market. We will have hot food, live music and good coffee, and of course an array of the freshest summer produce available, from plump tomatoes to new season nectarines, specialty cheese to home made pasta, verjuice to artisan breads.

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



Saturday 28th December 2013 -
Sunday 26th January 2014

PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of 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
Cost No charge

Reflections

Welcome to our "Pfaithful Pfriends of Pfeiffers",

Welcome to the July 2013 Carlyle Cuttings and Wine Packs!

Having the vintage period behind us, we are now in a position to commence our member's trips along the East Coast. In fact, on the weekend of June 23 we kicked off with our **Brisbane Long Lunch**. It was a glorious day and we certainly had the sun beaming in on us at The Point Bistro in Southbank. It is amusing that we always sit down with the kitchen and work out a running sheet, which by the time the afternoon concludes **appears to be around 1 hour late**. Plans are made to be broken, especially when you are having a good time.

One thing we have learnt from our experience this year is to have a good check of the calendar before choosing a date. **The Rugby Test** caused us lots of problems in getting

there and finding a bed to sleep in. However, after the game on Saturday night, the centre of Brisbane became alive with red shirts in a happy mood. Sadly at our restaurant, there were only 4 glasses of wine to be seen with plenty of beer, and I always thought that Rugby was the gentleman's game. There are **still some places available in Sydney and Canberra**, sadly Melbourne is fully booked for those who were thinking about it.

The accompanying pack has certainly taken winter into account with lots of full flavour.

The **2012 Pfeiffer Chardonnay** is still quite tight on the palate with restrained flavours, however it has lovely length and a creaminess on the palate making it suitable for fuller flavoured pork dishes. **Then there are the reds**. Merlot pops up again and I am sure it will be a treat. Last night we enjoyed a 2006 Pfeiffer Merlot with some roast beef out of the wood stove. It was delicious with a lovely opulence in the mouth and a long soft tannin finish. Merlot is quite often dismissed as a soft wine, easy to drink and quaff. Treated with all the care and devotion you would give Shiraz or Cabernet, you can craft a wine with structure that will reward you with patient cellaring. **Our 12 bottle pack team** will be able to check this out as they have some of the **2004 Pfeiffer Merlot** (9 years old) in their packs. This also happens to be the first Merlot sealed with a screw cap, so you will be surprised with the freshness and liveliness of the wine.

We have just started the long journey called **pruning**. This year we have been closely assessing our pruning regime to ensure that we make a great start in the vineyard. Great wine certainly starts in the vineyard, so you have to challenge yourself to lift the bar.

Pruning has a major impact as it determines the architecture of the vine in the growing season. This is important, if you can promote the growth of the vine in such a way that it spreads the fruit along the arm and keeps the fruit out of the area around the trunk (we call this the **crown**) then it helps with disease control as you have good circulation of air around the fruit. Also it helps in how we train the foliage during the growing season to get that balance between enough sunlight and not too much, so we avoid burning of the fruit. These frosty mornings are a bit of a challenge, but the glorious afternoons are just heavenly.

Enjoy your packs!

In vino veritas

Chris Pfeiffer

WINE CLUB PACKS WINTER 2013

4 Bottle Pack - \$75 ~~\$103.30~~



Our current pack includes the following wines:

Pfeiffer Sparkling Pfizz Red 2010

Pfeiffer Chardonnay 2012

Pfeiffer Merlot 2011 (MR) G S B

Pfeiffer Carlyle Shiraz 2010 (MR) B B B B

(Wine Club Only) (Museum Release)

12 Bottle Pack - \$220 ~~\$352.60~~



Our current pack includes the following wines:

Pfeiffer Sparkling Pfizz Red 2010

Pfeiffer Chardonnay 2012 (2 bottles)

Pfeiffer Winemakers Selection Pinot Noir 2010 (2 bottles) (WCO)

Pfeiffer Merlot 2004 (2 bottles) (MR) B B B

Pfeiffer Merlot 2011 (2 bottles) (MR) G S B

Pfeiffer Carlyle Shiraz 2010 (2 bottles) (MR) B B B B

Pfeiffer Christopher's VP 2008 G G G G S S B B B

(Wine Club Only) (Museum Release)