



PFEIFFER WINES

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PFEIFFER
— WINE CLUB —



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



NEXT WINE CLUB DELIVERY - OCTOBER 2022

CARLYLE CUTTINGS

JULY 2022 TO OCTOBER 2022

WINE CLUB PACKS

MIXED 12 Bottle Pack \$230 ~~\$309.50~~

2022 Pfeiffer Pinot Grigio x 2
2020 Pfeiffer Riesling
2019 Pfeiffer Chardonnay x 2
2018 Pfeiffer Carlyle Cabernet Merlot
2020 Pfeiffer Tempranillo
2016 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Carlyle Shiraz x 2
2018 Pfeiffer Shiraz
2018 Pfeiffer Winemakers Selection Shiraz



MIXED 4 Bottle Pack \$85 ~~\$123.00~~

2020 Pfeiffer Riesling
2019 Pfeiffer Chardonnay
2017 Pfeiffer Cabernet Sauvignon
2018 Pfeiffer Winemakers Selection Shiraz



WHITE ONLY 12 Bottle Pack \$225 ~~\$294.00~~

2021 Pfeiffer Riesling x 2
2020 Pfeiffer Riesling
2022 Pfeiffer Pinot Grigio x 2
2021 Pfeiffer Chardonnay Marsanne x 2
2019 Pfeiffer Chardonnay x 2
2017 Pfeiffer Funky Pi.G
2013 Pfeiffer Marsanne
2013 Pfeiffer Chardonnay



WHITE ONLY 4 Bottle Pack \$80 ~~\$107.50~~

2021 Pfeiffer Chardonnay Marsanne
2020 Pfeiffer Riesling
2019 Pfeiffer Chardonnay
2013 Pfeiffer Marsanne



RED ONLY 12 Bottle Pack \$250 ~~\$360.00~~

2019 Pfeiffer Carlyle Cabernet Merlot x 2
2015 Pfeiffer Merlot
2020 Pfeiffer Tempranillo
2018 Pfeiffer Cabernet Sauvignon
2016 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Carlyle Shiraz x 2
2018 Pfeiffer Shiraz x 2
2018 Pfeiffer Winemakers Selection Shiraz
2018 Pfeiffer Durif



RED ONLY 4 Bottle Pack \$90 ~~\$128.50~~

2018 Pfeiffer Carlyle Cabernet Merlot
2020 Pfeiffer Tempranillo
2017 Pfeiffer Cabernet Sauvignon
2018 Pfeiffer Winemakers Selection Shiraz



FORTIFIED 4 Bottle Pack \$100 ~~\$125.00~~

2015 Pfeiffer Christopher's VP
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Topaque
Pfeiffer Classic Rutherglen Muscat



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

Reflections

Hello to all our valued Pfeiffer Wine Club members and Friends,

We are about to move into July and the weather is becoming more challenging, with those winds off the mountains proving quite lazy, as they go straight through you. This marks the completion of the cycle for our 2022 vintage, with the vines going into dormancy, dropping their leaves following the beautiful bronze autumn colours. We are commencing the pruning of the vineyard, a task that requires 10 people for 10 weeks. Labour shortages make this a bit of a challenge, however we have a crew who are looking forward to starting.

Wet weather works against us during pruning. It is uncomfortable working in the rain, so we try and avoid it. Also, there is a very good reason for not pruning in the rain. It is common for vines to become infected with disease as they mature. We call it grapevine trunk disease. Parts of the trunk die back (not unlike roses), which limits the amount of water and nutrients that can move up and down the trunk during the growing season, restricting vine growth and in severe conditions cause vine death. The two common forms of disease, Botryosphaeria and Eutypa, are both pathogens which like to spread in wet weather, using the water droplets to aid spread, which is a very good reason not to prune in wet weather.

We also like to apply a fungicide on the pruning cuts as a precautionary measure to keep a healthy vine, which is best applied in dry weather.

Pruning is the beginning of the new cycle when we strategically make our cuts to encourage the development of good vine architecture, which allows the movement of air through the canopy during the growing season, helping minimise the incidence of disease. We are also using this time to make our first attempts at controlling the yield of the vines for the following vintage. Controlling the number of buds that are left on the vine results in controlling the number of bunches that will form in the season. Consequently, we leave a specific number of buds on each vine as part of controlling the yield. So, our team need to have their wits about them. It is not just cutting willy-nilly.

Like all vigneron, we look forward to bud burst which follows pruning and the prospect of another vintage, knowing each vintage is different with its own challenges and its own wine gems.

Stepping back, Vintage 2022 is behind us and we reflect on the wines that we have vinified. There were some challenges with this year's vintage, as we had to deal with a number of rain events. These events increase the opportunity for disease within the vineyard, so we have to be vigilant and employ protective measures to allow the grapes to reach their optimum maturity. We have some beautiful wines. Our Pinot Grigio, Riesling and

Moscato are all in bottle and look sparkling. Jen and her team are quietly working on the reds and Chardonnays, moving them into oak barrels so they can complete their maturation. These will be nurtured for bottling over the next 12 to 18 months. I also have my fingers crossed for a Vintage Fortified Red (Christopher's VP).

As we move through the year, each season brings with it a work pattern for the vineyard and the winery, with no two years being the same. This is the stimulation that working in our industry brings, the reason that makes work so enjoyable and satisfying.

In the wine pack you receive, you can enjoy the results of our work and share in our joy. The Pfeiffer Team's great reward is knowing that people can sit down and enjoy a bottle of our wine.

Stay safe,

In vino veritas.

Chris Pfeiffer

Chris Pfeiffer



G'DAY "PFRIENDS"!!!

G'day Pfriends,

If you happen to be a person who partakes in "Dry July", I need to issue you with a warning – LOOK AWAY NOW!!! Our July packs will have you wishing the month was over in a matter of moments, with the wonderful selection of old and young gems on offer.

I must admit, I tend to drink more reds than whites in winter, loving the warmth and generosity of the wines, and their ability to match hearty winter dishes. And when it comes to red wines, you all know I am a sucker for Shiraz!!! It's my favourite red wine to make (and to drink!!). In fact I think it's my favourite red to make BECAUSE it is my favourite red to drink!!!

I'm delighted to be sharing our 2018 Winemakers Selection Rutherglen Shiraz with you in our red and mixed packs. We were fortunate enough to get our hands on some delicious Shiraz from the Eastern side of Rutherglen. Things just looked good from the minute we set our eyes on the fruit on the vine – beautiful healthy canopy and perfectly formed little bunches of grapes. Yummo!!! I decided I would try to take this parcel of fruit all the way to the Winemakers Selection blend, with fermentation in open vats with hand plunging thrice daily and maturation in French and

American oak for 12 months prior to blending for bottling.

Looking at the wine today, I really love the spicy, earthy and red fruited nose, with the lovely soft and juicy palate and the savoury tannins completing the finish. Fire up the slow cooker and enjoy this one with some slow-cooked beef cheeks or a tomato, chickpea and vegetable curry.

Now it can't all be about the reds and forts in winter, sometimes you just need to drink Riesling. Yes, that's right pfolks, I am pulling out all my favourites in these packs....while Shiraz is my favourite red variety, Riesling is my favourite white!!!

The 2020 Pfeiffer Riesling is a cracker, such a good drink now, but one that will also reward further cellaring. While we don't like to dwell on it, you all may remember the devastating bushfires of the 2019/2020 summer, and the resultant smoke taint we experienced in many of our wine regions. Unfortunately the Riesling we normally source from the King Valley was smoke affected and we couldn't harvest the fruit. Drawing on all our industry contacts and friends, we were able to source some Riesling juice from some old mates of Mum and Dad in the Clare Valley...and you can sure tell in the wine. It's just bursting with flavours

of lime juice and lime zest, and has just the most mouth-watering acidity, which is so characteristic of the region. With a couple of years bottle age on it now, it has just a hint of toastiness starting to develop, leading to a touch more richness on the palate. Try it with a fish pie or a salmon fillet served on soba noodles, with Asian greens and dressing.

Winter is a fortified wine lovers paradise....what can be better than cosy nights at home with loved ones and a glass (or two) of something rich, sweet and totally delicious???

It's hard to choose which wine to single out from our fortified pack, they are all gold medal (and in some cases trophy) winning wines....but can you go past our Classic Topaque for a perfect after dinner sipper?

Did you know that the Classic Topaque (and Classic Muscat) blends date all the way back to 1984 when Mum and Dad purchased the property? A bit like a sourdough culture, we never use all the blend, continually adding to it and re-blending the wine to ensure consistency is maintained over time. With an average age of 12-13 years, there is not much left of those early vintages in the Topaque, but I just love the fact they are there.

For me, our Classic Topaque is all class – I love the malty flavours on the nose, with those overtones of butterscotch and honey, and a hint of vanilla. The palate is just silky.... so luscious and decadent, it really does coat the mouth and glide across the tongue (I wish I was that graceful!).

People often ask me how I drink fortifieds today....well you know it's very easy. I take the bottle with me to the lounge room, and I leave it at the foot of the couch. When I feel like a little sweet treat, I don't even need to get off my chair, I just reach down and grab the bottle and fill up my glass. What else do you need?

Well I for one am looking forward to tucking into these!!!

Cheers, and happy drinking,

Jen Pfeiffer

Jen.



WELCOME TO WINTER 2022

Winter is now well upon us with that chilly blast that went through most of Eastern Australia at the start of June. This means it is time to get out your slow cookers, crockpots and oven roasters to prepare those hearty meals that we love best in the colder weather.

In this season's Carlyle Cuttings, I have explored matching some of our 'Pfavourite' Pfeiffer wines with a range of winter time dishes. I hope it provides you with some inspiration for meal ideas this winter



Marsanne

A very versatile textual white, Marsanne pairs well with a range of dishes including a traditional oven roasted chicken or roasted turkey. For seafood lovers the pairing of baked rainbow trout with a lemon dill stuffing is a match made in heaven. A simple weekday pasta dish is creamy mushroom and broccolini with fettucine. Curtis Stone has a great Coq au Vin Blanc recipe available on the taste.com.au website that I will certainly be giving a test run this winter!



Chardonnay

One of the reasons that I am a Chardonnay lover is because there are so many 'pfantastic' dishes you can pair with it. As a general rule foods that are best complimented with butter match well with Chardonnay. Sage-butter chicken served with asparagus spears or crispy skin grilled salmon with green beans and shallots or leek and mushroom risotto all pair very well with Chardonnay, as does pork butterfly steaks sautéed in garlic and a little ginger served with bok-choy and rice. Our 'pfriends' at Pickled Sisters do a delicious fish pie that pairs very well with our Chardonnay.



Merlot

Merlot pairs particularly well with pork, both a beautifully roasted pork with a seasoned crackling or pan-fried pork cutlets served with a mustard sauce. Merlot also pairs well with Italian style dishes with tomato-based sauces such as bolognese or Arrabbiata. Vegetarian eggplant lasagne with a tomato and bechamel sauce matches well, as does roasted duck dishes including Chinese style crispy roast duck. For older Merlot vintages pairing includes fillet mignon and traditional beef wellington. Even a spicy rice dish such as jambalaya (which may include chicken, seafood or spicy sausage is complimented well with Merlot. I love nothing more than a glass of Merlot with smooth dark chocolate. What a versatile wine!



Shiraz

Shiraz pairs well with big intense rich dishes. Braised and grilled beef go very well, especially with a lovely mushroom sauce. Thick pork sausages with a tomato and fennel sauce or a delicately spiced Chickpea Curry is also delicious. My partner does an Irish beef stew with potato and cauliflower, which is absolutely delicious with Jen's Shiraz. Another old-style comfort dish, is Shepherd's Pie made with lamb and vegetables in a rich gravy. Slow cooker Lamb Shanks are another 'pfavourite' of mine and are just so easy to make. All you need to decide is what vintage you wish to enjoy these with!

This July our Wine Club packs includes 3 vintages of Pfeiffer Cabernet Sauvignon, 2016, 2017 (which took out the Best Cabernet Sauvignon at the Victorian Wine Show in 2019) and our current 2018, that is currently on tasting and available at the cellar door.

When it comes to pairing food with Cabernet Sauvignon you just cannot go past a mouth-watering eye fillet steak. Chris and Jen agree that their 'pfavourite' is Robyn's world-famous lamb roast! Grilled Portobello mushrooms are also complimented beautifully by this wine as well as eggplant oven roasted in garlic and olive oil. I am a big fan of using my slow cooker at this time of year, so for this season's recipe I have chosen Slow Cooker Beef Brisket with Rosemary and Thyme. Simple and easy to prepare but absolutely scrumptious to eat! So go open yourself a bottle of our 2018 Cabernet Sauvignon and get cooking!

FROM THE KITCHEN

SLOW COOKER BEEF BRISKET WITH ROSEMARY AND THYME

Ingredients

- 1 kg flat piece beef brisket, trimmed of fat
- Olive oil cooking spray
- 3 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 2 tablespoons seeded mustard
- 1 onion (roughly chopped)
- 2 tablespoons barbecue sauce
- 1 teaspoon paprika
- 1 1/2 cups beef stock
- Sweet potato mash, to serve



Three Step Method

Step 1

Spray the surface of the slow cooker with the olive oil spray. Place the brisket in the slow cooker on the top of the chopped onion. Add the rosemary and thyme sprigs

Step 2

Combine remaining ingredients in a jug and mix thoroughly. Pour the mix over the beef (the liquid should just cover beef). Cover with lid. Cook on low for 6 to 7 hours or on high for 4 to 5 hours, or until beef is very tender (see note).

Step 3

Remove beef from slow cooker and transfer to a board. Remove and discard the rosemary and thyme.

Slice into thick slices. Serve with the sweet potato mash along with steamed carrots and green beans.

Best enjoyed with a glass of Pfeiffer 2018 Cabernet Sauvignon.

If you wish, you can make a sauce from the juices remaining in the slow cooker by warming in saucepan and adding a little cooking wine. Thicken by adding a tablespoon of cornflour.

NOTE: When using a slow cooker, always check manufacturer's instructions as brands vary. When I cooked this recipe in my small slow cooker, I used the high setting for 6 hours.

