PFEIFFER WINES

PO BOX 35
167 DISTILLERY ROAD
WAHGUNYAH VICTORIA
AUSTRALIA 3687

TEL: (02) 6033 2805

CLUB@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU

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

NEXT WINE CLUB DELIVERY - FEBRUARY 2022

PFEIFFER

— WINE CLUB —

CARLYLE CUTTINGS

OCTOBER 2021 TO FEBRUARY 2022

WINE CLUB PACKS

MIXED 12 Bottle Pack **$230** ~~$325.00~~

2021 Pfeiffer Riesling x 2
2019 Pfeiffer Carlyle Chardonnay Marsanne x 2
2016 Pfeiffer Chardonnay
2018 Pfeiffer Pinot Noir
2018 Pfeiffer Tempranillo
2019 Pfeiffer Cabernet Sauvignon x 2
2018 Pfeiffer Shiraz x 2
2018 Pfeiffer Durif

MIXED 4 Bottle Pack **$85** ~~$112.00~~

2021 Pfeiffer Riesling
2016 Pfeiffer Chardonnay
2019 Pfeiffer Cabernet Sauvignon
2018 Pfeiffer Shiraz

WHITE ONLY 12 Bottle Pack **$225** ~~$293.00~~

2021 Pfeiffer Riesling x 2
2021Pfeiffer Pinot Grigio x 2
2019 Pfeiffer Carlyle Chardonnay Marsanne x 2
2018 Pfeiffer Marsanne
2015 Pfeiffer Chardonnay x 2
2015 Pfeiffer Winemakers Selection Pinot Gris
2019 Pfeiffer The Carson Gewürztraminer
2015 Pfeiffer Carlyle Gewürztraminer

WHITE ONLY 4 Bottle Pack **$80** ~~$109.50~~

2021 Pfeiffer Riesling
2018 Pfeiffer Marsanne
2015 Pfeiffer Chardonnay
2015 Pfeiffer Carlyle Gewürztraminer

RED ONLY 12 Bottle Pack **$250** ~~$350.00~~

2018 Pfeiffer Pinot Noir
2019 Pfeiffer Carlyle Cabernet Merlot x 2
2019 Pfeiffer Merlot
2019 Pfeiffer Tempranillo
2018 Pfeiffer Tempranillo
2019 Pfeiffer Cabernet Sauvignon x 2
2013 Pfeiffer Cabernet Sauvignon
2018 Pfeiffer Shiraz x 2
2018 Pfeiffer Durif

RED ONLY 4 Bottle Pack **$90** ~~$122.50~~

2018 Pfeiffer Pinot Noir
2018 Pfeiffer Tempranillo
2019 Pfeiffer Cabernet Sauvignon
2018 Pfeiffer Shiraz

FORTIFIED 4 Bottle Pack **$100** ~~$131.00~~

2013 Pfeiffer Christopher's VP
Pfeiffer Rutherglen Topaque
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Muscat

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

Reflections

Hello to all our loyal Pfeiffer Pfriends,

It continues to be a challenging time and I want to thank you for your ongoing support of Pfeiffer Wines which has allowed us to keep the Pfeiffer Team intact.

We all are looking forward to winery visitation and our functions returning. We so much enjoy the interaction with all our visitors, the hum within the winery and the chirpiness in the grounds. We are ready and looking forward to welcoming you back this summer and in 2022.

We have been fortunate to keep working in our vineyard and winery over the past eighteen months, however, like most primary producers, we have had to deal with labour shortages, which was a challenge for us particularly at our busy vintage time. We found a good team of people wishing to dip their toes in the world of winemaking, with Zoe staying on to help us through the year. We are hopeful that by Vintage 2022 we will strike it lucky again or have access to labour from the pool of potential winemakers in Australia, as well as overseas winemakers, seeking to learn from us.

It is interesting times for the wine industry as we go forward into Vintage 2022. The whole Covid pandemic has diverted us away from other critical factors the industry is facing. We, as an industry, are now witnessing the impact of China's actions with the reduction in exports. The wine industry has worked hard to build sales in other overseas markets, with some good successes, notably the UK. Wineries, including Pfeiffers, will be carefully predicting our requirements for the next couple of years, balancing this with our stock, so that we can determine our fruit intake for Vintage 2022.

We are looking forward to Vintage 2022. We have had a good winter with our soils full of moisture, leading to a great start for budburst. Budburst is happening as I write this. Our Chardonnay leaf buds are out and will be closely followed by Frontignac and Muscat. It is always exciting at this time of the year as we watch the green growth slowly appearing across the vineyard.

At the moment our concerns focus on frost. Last night we watched, as it was predicted to fall to zero, which is not a problem. We need negative figures for damage. So far, this season, we are all smiles. Please no frosts, after such a good start to our season, we think we deserve a good season after all the challenges of the past few.

Budburst also means that we are moving our 2020 red wines out of oak and preparing them for bottling. It has been exciting to work with Jen on the 2020 red blends, looking for that beautiful balance which each year we work hard to achieve. Of course, 2020 was a difficult vintage due to the bushfires and dry conditions, so it was pleasing to taste the wines that were made and see how they had developed. 2020 was a small make for us, as we had to source fruit from areas in Victoria with no smoke taint. The quantities of the wines will be limited. Never fear, we have sufficient stocks of our 2018/2019 Pfeiffer Reds to make sure you don't miss out.

Once again, our team have put together a stimulating tasting pack for you, so I encourage you to open a bottle or two and put your order in for some of the selections.

Again, on behalf of all the team at Pfeiffers, thank you for your ongoing support of our winery. It is greatly appreciated.

In vino veritas,

Chris Pfeiffer

G'DAY "PFRIENDS"!!!

G'day Pfriends,

Yummo!!! What a delicious selection of wines we have put together for you this spring!!!

Chris and I had the immense pleasure of tasting through all the selections, particularly the older vintages, remembering the trials and tribulations of the season, and seeing how the wines we've made have matured. Sometimes you just know from the get go that you've got a real stunner on your hands, but it's always very satisfying to be pleasantly surprised by a wine that has aged better than you imagined it would!!

One such very pleasant surprise has been the aged Chardonnays featured in the packs – the 2015 Chardonnay in the White packs, and the 2016 Chardonnay in the Mixed packs.

The growing seasons were quite different across those two vintages, with the 2015 being one of the vintages of the decade in my view. Good winter and spring rainfall and a warm (but not hot) and dry summer saw just about every variety shine! The vintage progressed very steadily, without huge pressure on our intake, and we made cracking wines across our whites, reds and fortified wines.

The 2015 Pfeiffer Chardonnay is a Robyn Pfeiffer classic – with beautiful ripe peach and citrus fruit, and lots of toasty oak, this is a rich, rounded Chardonnay that can stand up to a lovely salmon dish (see Sideen's recipe for inspiration) or Mum's classic roast chicken.

The 2016 growing season was very different, with extreme heat and drought conditions experienced in the spring and summer, leading to a hard and fast vintage, with all varieties trying to ripen at once! I remember at one point stating to Dad that he simply COULD NOT bring any more fruit in to the winery as we didn't have an empty tank in the whole place and wouldn't do so until we had sent some wine off for bottling!!! That's one way to get a couple of new tanks!!

The 2016 Chardonnay was particularly memorable, as it was a wine that caused me a few headaches along the way!! A blend of fruit grown from our Sunday Creek vineyard, and also sourced from Richard Carson's King Valley vineyard, I had decided to use a combination of indigenous yeast (naturally occurring on the grapes) on our Sunday Creek Chardonnay and a brand new "super-duper" cultured yeast on Richard's Chardonnay. This yeast was specifically selected to enhance the flavour of Chardonnay wines, so of course I wanted to give it a try.

The Sunday Creek Chardonnay was harvested first, and created a lovely wine, with everything going to plan. Things started off nicely for Richard's Chardonnay, with the ferment progressing well. I decided to finish fermenting the wine in oak barrels, to bring more complexity to the wine. Typically in barrel fermentation, the speed of the ferment can slow a little at the end, so when I noticed Richard's Chardonnay ferment tailing off, I wasn't too worried. But soon I realised I had a bit of a problem ferment on my hands that was having difficulty finishing. Noooooooo!!!!!!!

For me, fermentation is the fundamental thing to get right as a winemaker….the conversion of the naturally occurring grape sugars to alcohol is what creates this elixir we love so much!!!

From time to time, we are faced with what is called "stuck fermentations" in the winery, where the fermentation stops or becomes sluggish, and we need to take action to fix the situation.

Like a wine detective, I needed to piece together all the clues to try to work out where things had gone wrong! So I made a full analysis on the wine. Everything appeared normal…… EXCEPT the wine had an incredibly high level of sulphur in it. The sulphur was just below the legal limit for wines in Australia, which was odd as I had only used very low quantities of sulphur up until this time.

Finally I realised what had happened….. this brand new "super-duper" yeast I was trialling had produced all this sulphur in ferment, which was enough to kill the yeast, or at least give it a very bad headache!!! What was I going to do????

In fact, there was only one thing left to do……I needed to perform a restart (using an ultra-powerful yeast designed just for that purpose).

Restart it did – success!!!! Richard's Chardonnay fermented to dryness!!! It still did have all that sulphur, but luckily the Sunday Creek Chardonnay had very low levels of sulphur in it, so I was able to combine the two wines and almost halve the sulphur level in the wine and produce the wine as you see in the bottle today!!

We normally save such stories of difficult ferments with our fellow winemakers, as we all face these challenges from time to time, but I felt compelled to share it with you today, as I have always thought of that blasted yeast every time I have tasted the 2016 Pfeiffer Chardonnay and am always sooo surprised at how good the resulting wine was in the end!!!!

And just for the record, I have never, EVER, used that yeast again!!!!

But for now, I would like to wish you and your loved ones a very happy and safe Christmas, and thank you for your continuing support of Pfeiffer Wines over the years.

Cheers, and happy drinking,

Jen Pfeiffer

Jen.

WELCOME TO SPRING 2021

Welcome to our Spring Edition of the Carlyle Cuttings. It's time to get out in the fresh air again and hit the winery trails. For cycling enthusiasts, we have some awesome riding tracks in the Wahgunyah area, both along the Mighty Murray, around Lake Moodemere, as well as the sealed Rail Trail from Rutherglen to Wahgunyah. If you don't wish to bring your own bike, there are a number of places that hire bikes, including Electric cycles. The Electric cycles also have saddlebags, perfect for taking your wine purchases back to your digs.

The Spring Wine Club Packs are an exciting mix of old 'pfavourites' and some new releases. Gewürztraminer lovers should enjoy both the 4 and 12 Bottle White Packs. If Cabernet Sauvignon is your favourite, just like Chris, then note the inclusion of a 2013 vintage Cabernet Sauvignon in our 12 Bottle Red Pack (mmm, I think one of these will need to have a date night with me!)

I hope you enjoy Chris's 'Reflections' and Jen's 'Gday Pfriends'. We have our fingers crossed that we will be able to have visitors to cellar door over the coming summer months and are able to see all your lovely smiles again. Cellar door tastings are free to Wine Club members and we always love for you to bring along a friend or two. Remember that I am just a phone call (or email) away for any questions you may have on your Wine Club membership or if you need a top-up!

Cheers

Sue

Sue Northfield, Wine Club Coordinator

MEET THE TEAM - SIDEEN JOORUN

Role: Business Development Manager

Year Started: 2021

Grew up in: Mauritius

First Job: Hotelier

Favourite Pfeiffer Wine: 2014 Pfeiffer Durif and the 2019 Gewürztraminer

Hobbies: Snooker and Billiards, Going for long drives in my Sköda with my lovely wife.

Favourite Place I have visited: It would be hard to pick between holidaying in the Maldives' or visiting the UAE for its cultural diversity – everything is BIG in Dubai.

Quirky Facts about me: I grew up in Mauritius. At the age of 18, I was kidnapped by some Pirates (haha) and eventually landed on the coast of Dubai. I stayed in Dubai to study hospitality at the Emirates Academy of Hospitality Management in Dubai and then completed a Diploma in Wine and Spirit at the Wine Educations Trust. After consuming 3 bottles of Bordonfin Rose with colleagues one evening, I found myself on a plane to Australia to start a new journey in the Red Centre. After Covid19 hit Australia, I moved to Yarrawonga and started with Pfeiffer Wines.

FROM THE KITCHEN

SIDEEN'S SALMON

Ingredients

- 200g salmon fillet
- 180g black lentils
- 75g Shimeji mushrooms
- 50g diced tomato
- 1 shallot, peeled and diced
- 3 garlic cloves
- 50g salted butter
- Few sprigs of savoury thyme
- 25g coriander leaves or spring onions
- ½ teaspoon sweet paprika
- ¼ of a lemon
- Chicken stock powder (optional)
- Olive oil

Method

STEP 1 – LENTILS

If using dried lentils, place the lentils in a saucepan cover with water and boil until semi-soft. Drain and put aside.

In a frying pan, add 2 teaspoons of olive oil, 1 clove of garlic (chopped), a few springs of thyme and shallots. Sauté till slightly brown, then add sweet paprika, the lentils, the diced tomato and chicken stock powder** (optional to taste). Cook until soft.

** substitute chicken stock powder for salt and pepper if desired.

Add coriander or spring onion to finish and set aside.

STEP 2 - MUSHROOMS

In a pan, add 2 teaspoons of olive oil, 1 clove of garlic (chopped), a few sprigs of thyme and shallots. Add 25g butter, mushrooms and season to taste. Cook till soft then set aside.

STEP 3 - SALMON

Score little slits in the salmon skin, season with salt and pepper. In a hot pan add 2 teaspoons of olive oil. Place the salmon skin side down and reduce the heat to medium. Immediately press down on the top of the fillet with a spatula for around 15 seconds. This will stop the salmon buckling and make it cook evenly.

Flip salmon over to be skin up and add the rest of the butter and the thyme.

Squeeze the lemon into the melted butter of the pan and using a tablespoon, toss the butter on top of the salmon continuously to keep it moist and juicy.

Once cooked to your liking, remove and put aside to rest, allow a few minutes.

Garnish with some fried garlic or parsley salad (olive oil, parsley, seasoning and lemon. Enjoy with a glass of Pfeiffer Chardonnay.