NEXT WINE CLUB DELIVERY - JULY 2022

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

PFEIFFER WINES

PO BOX 35
167 DISTILLERY ROAD
WAHGUNYAH VICTORIA
AUSTRALIA 3687

TEL: (02) 6033 2805

CLUB@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU

CARLYLE CUTTINGS

FEBRUARY 2022 TO JULY 2022

— WINE CLUB —

PFEIFFER

— WINE CLUB —

WINE CLUB PACKS

MIXED 12 Bottle Pack **$230** ~~$319.50~~

2021 Pfeiffer Pinot Grigio
2019 Pfeiffer Carlyle Chardonnay Marsanne
2020 Pfeiffer Vermentino
2019 Pfeiffer Marsanne
2018 Pfeiffer Chardonnay
2021 Pfeiffer Gamay
2020 Pfeiffer Tempranillo x 2
2018 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Winemakers Selection Rutherglen Shiraz
2018 Pfeiffer Shiraz
2019 Pfeiffer Durif

MIXED 4 Bottle Pack **$85** ~~$114.90~~

2020 Pfeiffer Prosecco
2019 Pfeiffer Carlyle Chardonnay Marsanne
2019 Pfeiffer Durif
2019 Pfeiffer Winemakers Selection Rutherglen Shiraz

WHITE ONLY 12 Bottle Pack **$225** ~~$299.90~~

2020 Pfeiffer Prosecco
2021 Pfeiffer Pinot Grigio
2008 Pfeiffer Riesling
2019 Pfeiffer Carlyle Chardonnay Marsanne
2020 Pfeiffer Vermentino x 2
2019 Pfeiffer Marsanne
2018 Pfeiffer Chardonnay
2019 Pfeiffer Funky Pi.G x 2
2021 Pfeiffer The Carson Gewurztraminer x 2

WHITE ONLY 4 Bottle Pack **$80** ~~$123.40~~

2020 Pfeiffer Prosecco
2019 Pfeiffer Carlyle Chardonnay Marsanne
2020 Pfeiffer Vermentino
2008 Pfeiffer Riesling

RED ONLY 12 Bottle Pack **$250** ~~$376.00~~

2021 Pfeiffer Pinot Noir
2018 Pfeiffer Carlyle Cabernet Merlot x 2
2019 Pfeiffer Merlot
2013 Pfeiffer Merlot
2020 Pfeiffer Tempranillo x 2
2018 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Winemakers Selection Rutherglen Shiraz
2018 Pfeiffer Shiraz
2019 Pfeiffer Durif
2014 Pfeiffer Durif

RED ONLY 4 Bottle Pack **$90** ~~$120.50~~

2021 Pfeiffer Gamay
2020 Pfeiffer Tempranillo
2019 Pfeiffer Durif
2019 Pfeiffer Winemakers Selection Rutherglen Shiraz

FORTIFIED 4 Bottle Pack **$100** ~~$118.50~~

2015 Pfeiffer Late Harvest Muscadelle
Pfeiffer Rutherglen Topaque
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Muscat

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

Reflections

Welcome to our Pfeiffer Pfamily Pfriends,

Happy New Year and let us hope that 2022 brings all that we hope for.

Jen and her team are looking forward to the upcoming vintage and planning is well under way.

Grape requirements have been determined and Jen has been busy looking to find those grapes required for shortfalls.

Currently, our vineyards are looking full of promise. We have had good rainfall during the growing season and have only had one outbreak of downy mildew (a fungal disease) and we quickly brought it under control. We hope that the summer rainfall pattern from northern Australia does not reach down into North East Victoria causing bunch rot problems. Our foliage looks particularly healthy and it appears as though we will have an average to slightly above average yield this year. It has been a cool summer, so far, which leads to a delayed start to harvest of one to two weeks, hopefully resulting in a good balance between ripe fruit flavours and sugar ripeness. Fingers are well and truly crossed for a good vintage.

Our winery is full of activity as we install new equipment and service existing equipment for the upcoming vintage. Our major investment this year is in the upgrading of our refrigeration system. We have installed a new refrigeration plant that increases our capacity, while reducing our energy requirement, due to improved efficiency. If we add to this the fact that we are moving from hydrocarbon refrigerant to ammonia refrigerant, then our steps down the sustainability path are enhanced. Not only is our plant more energy efficient, the ammonia refrigerant is significantly more environmentally friendly. We are also undertaking a major project of tank insulation as well, which should reduce our requirement for refrigeration. Put these two major projects together and we find that we have taken a major step in improving our environmental credentials by reducing our energy needs, making our carbon foot print smaller.

As many of you will recall, at Pfeiffer Wines we have had a tradition of welcoming international winemaking interns to participate in our vintage. The last couple of years has seen border restrictions in place that has made this impossible. We have been fortunate to have attracted some good help locally and in Vintage 2022 we have been fortunate to employ a number of recent agriculture graduates from Melbourne University to join the team. We look forward to their enthusiasm as they experience a good practical dose in an agricultural industry. They join the team at the end of January for a couple of weeks of training and then we expect to be fully into vintage.

There is great excitement in the air as we are full of expectation for one of those special vintages. We don't want too many rain events, we don't want bushfires and smoke and we don't want a late heat wave. Cross your fingers and your toes that it all falls into place for one of those special vintages.

Jen has passed on our recent successes at the various wine shows, so the bar has been set high and the challenge is there to maintain and, if possible, improve on these results. We are all out there putting in to make the wines that we want to share with you, our wonderful customers.

Enjoy the great selections in your packs.

Thank you for your ongoing support.

In vino veritas

Chris Pfeiffer

Chris Pfeiffer

G'DAY "PFRIENDS"!!!

G'day Pfriends,

Happy New Year!!! I hope you and your loved ones were able to be together over the festive period and have all managed to stay safe and well throughout this time.

We have just completed the very busy summer trading period, and loved welcoming those who were able to come to the cellar door. We hope we can continue to see more of you throughout 2022.

As Sue mentioned, 2021 was a year to remember for all of us at Pfeiffer Wines, due to our wonderful wine show success. It certainly provided us some real joy throughout the year.

It all started with the Cowra Wine Show, held in early July, where we were awarded the Trophy for the Best Fortified Wine of the Show, with our Rare Rutherglen Topaque NV. We also enjoyed great success at the Riverina Wine Show, picking up the trophy for the Most Successful Exhibitor, winning gold medals for our 2019 Pfeiffer Shiraz, our 2018 Pfeiffer Christopher's VP and every single classification of our Muscat wines – from Rutherglen all the way to Rare!!! And we finished the year with a bang – enjoying some more success at the Victorian Wine Show, as Sue has said in her message.

However, it was the Rutherglen Wine Show that proved the real highlight for the Pfeiffer family and the whole team, but especially for Dad and me.

After 34 years of being the Chair of Judges (from 1986 to 2019 inclusive), Dad never entered (or allowed me to enter) our wines in the Rutherglen Wine Show, as he saw it as a conflict of interest. With the 2020 wine show being cancelled due to Covid restrictions, we finally got our chance with the 2021 Rutherglen Wine Show. And enter I did!!! When Dad found out I entered around 40 wines into the show, I thought I was in a bit of trouble…..

Well did I have the last laugh!!! We collected 6 trophies (not only for the reds, but our 2015 Pfeiffer Christopher's VP and our Pfeiffer Classic Tawny brought home the silverware too), 13 gold, 11 silver and 11 bronze medals….no mean feat I can assure you!!! That's the kind of tally both Ian Thorpe and Ariarne Titmus would be jealous of!!!

I love winning medals and trophies at wine shows, not for the awards themselves, but the acknowledgment from our peers (the judging team consists of industry professionals, including winemakers, wine writers, sommeliers, wine buyers, etc) that our wines are of a very high standard.

We work very hard trying to perfect each and every wine we produce, always looking for improvements in our vineyards, in the winery, at the bottling line.

I will constantly be trying a little bit of this, or a little bit of that, right up until the day before bottling, if I think I can improve the wine.

I strive to make each vintage better than the one before, even when the weather gods are against me!!

So to have such a wonderful year of consistent and outstanding wine show results is so very satisfying for our whole team, making all the hard work worth it!!

As Dad has told me, I have now set the bar very high for myself at the Rutherglen Wine Show….and of course, the competitive perfectionist in me wants to do better!! I guess we'll have to just wait and see….

But for now, it's time to concentrate on the upcoming vintage…..

Cheers, and happy drinking,

Jen Pfeiffer

Jen.

WELCOME TO AUTUMN 2022

Welcome to our first edition of the Carlyle Cuttings for 2022.

2021 finished with a quite a bang for the Pfeiffer 'Pfamily'. As well as being able to see your smiling faces again at the cellar door, we have enjoyed just a little success on the Wine Show circuit.

In December we took out the Most Successful Exhibitor for the 5th year running at the Victorian Wine Show. Our front cover of this issue features Jen, Chris, Steve and Zoe, some of our awesome wine making team, with the Colin J Richardson Memorial trophy for the Most Successful Exhibitor and the Best Shiraz in Show trophy won by our our 2020 Pfeiffer Carlyle Shiraz.

The 132nd Rutherglen Wine Show was held in September with a massive number of entries. To say that we were quite delighted with the results would be an understatement! Our 2019 Pfeiffer Cabernet Sauvignon was awarded the trophy for Best Australian Dry Red made from fruit grown in North East Victoria (any vintage) as well as the trophy for Best Barrel Matured Table Wine for North East Victoria.

Our 2019 Pfeiffer Durif really brought it home; taking out the Best Australian Dry Red Wine made from fruit grown in Rutherglen Region of Victoria (any vintage) as well as Best Australian Dry Red Wine Durif 2019 vintage and older. This Durif has also been very highly praised and enjoyed, since being released at the cellar door.

This February our Wine Club packs are all about celebrating some of our medal winners. Every pack includes at least 1 medal winning wine. The 12 Bottle Red pack contains 8 of our highly awarded reds! If you are a Shiraz or Durif lover then you will want to get your second order in for one of these pretty quickly!

So here they are; the award-winning wines included in our February 2022 Pfeiffer Wine Club despatch. I am sure you will enjoy them!

Cheers

Susan

2008 Pfeiffer Riesling	SILVER	2009	Australian Small Winemakers Show
	SILVER	2008	Victorian Wines Show
	SILVER	2008	Riverland Wine Show
2021 Pfeiffer Pinot Grigio	BRONZE	2021	Cowra Wine Show
2019 Pfeiffer Marsanne	BRONZE	2021	Rutherglen Wine Show
2018 Pfeiffer Chardonnay	BRONZE	2019	Cowra Wine Show
	BRONZE	2019	Riverina Wine Show
2019 Pfeiffer Merlot	BRONZE	2021	Cowra Wine Show
2013 Pfeiffer Merlot	SILVER	2014	Australian Small Winemakers Show
	BRONZE	2014	Victorian Wines Show
2020 Pfeiffer Tempranillo	SILVER	2021	Rutherglen Wine Show
2019 Pfeiffer Winemakers Selection Shiraz	GOLD	2021	Rutherglen Wine Show
2018 Pfeiffer Shiraz	GOLD	2021	Rutherglen Wine Show
2019 Pfeiffer Durif	TOP GOLD	2021	Rutherglen Wine Show
	TROPHY	2021	Best Australian Dry Red Wine made from fruit grown in Rutherglen Region of Victoria - Any Vintage
	TROPHY	2021	Best Australian Dry Red Wine Durif 2019 Vintage and Older

FROM THE KITCHEN

RACKS OF LAMB WITH TOMATO CRUST

Ingredients

- 2 racks of lamb (3 cutlets each)
- ¼ teaspoon sesame oil
- 1 tablespoon sesame seeds
- 3 teaspoons light soy sauce
- 3 teaspoons peanut butter (optional)
- 2 teaspoons sugar
- 1 small onion, grated
- 3 teaspoons tomato passata (or paste)

Method

Trim the fat from the lamb.

Combine all the remaining ingredients in a bowl.

Spread the sesame mixture over the lamb racks.

Place the lamb racks on a wire rack in a baking tray.

Bake uncovered in a moderately hot oven for 20 minutes; then cover with greased foil and bake a further 10 minutes.

Test with a skewer to see that lamb is cooked through.

The serving suggestion in this photo is snow peas, carrots and noodles sautéed in garlic.

Enjoy with a glass of **2019 Pfeiffer Durif!**