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 - OCTOBER 2021

PFEIFFER

— WINE CLUB —

CARLYLE CUTTINGS

JULY 2021 TO OCTOBER 2021

WINE CLUB PACKS

MIXED 4 Bottle Pack **$85** ~~$108.00~~

2021 Pfeiffer Pinot Grigio
2018 Pfeiffer Chardonnay
2019 Pfeiffer Mataro
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz

MIXED 12 Bottle Pack **$230** ~~$321.90~~

2021 Pfeiffer Pinot Grigio
2017 Pfeiffer Riesling
2018 Pfeiffer Marsanne
2019 Pfeiffer Funky Pi.G
2018 Pfeiffer Chardonnay
2018 Pfeiffer Pinot Noir
2019 Pfeiffer Mataro x 2
2019 Pfeiffer Tempranillo
2017 Pfeiffer Carlyle Shiraz
2017 Pfeiffer Shiraz
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz

WHITE ONLY 4 Bottle Pack **$80** ~~$106.40~~

Pfeiffer Sparkling Pfizz White
2021 Pfeiffer Pinot Grigio
2019 Pfeiffer Funky Pi.G
2014 Pfeiffer Chardonnay

WHITE ONLY 12 Bottle Pack **$225** ~~$304.60~~

Pfeiffer Sparkling Pfizz White x 2
2021 Pfeiffer Riesling
2017 Pfeiffer Riesling
2021 Pfeiffer Pinot Grigio x 2
2019 Pfeiffer Funky Pi.G
2018 Pfeiffer Marsanne x 2
2018 Pfeiffer Chardonnay
2014 Pfeiffer Chardonnay x 2

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

2019 Pfeiffer Merlot
2019 Pfeiffer Mataro
2019 Pfeiffer Tempranillo
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz

RED ONLY 12 Bottle Pack **$250** ~~$348.00~~

2018 Pfeiffer Pinot Noir x 2
2019 Pfeiffer Merlot
2019 Pfeiffer Mataro x 2
2019 Pfeiffer Cabernet Sauvignon
2017 Pfeiffer Cabernet Sauvignon
2019 Pfeiffer Tempranillo
2017 Pfeiffer Carlyle Shiraz x 2
2017 Pfeiffer Shiraz
2017 Pfeiffer Winemakers Selection Rutherglen Shiraz

FORTIFIED 4 Bottle Pack **$100** ~~$124.00~~

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

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

Reflections

Welcome to all our loyal members of Pfeiffer Wines,

Much has happened over the last twelve months as we all adapt to the new world thrust upon us by Covid 19. Consequently, I will take this opportunity to bring you up to date with what has been happening here at Pfeiffer Wines.

Our changes in the Cellar Door have been universally accepted by our visitors and staff alike and we believe that a better experience is being delivered to all our Pfriends. On coming out of the first lockdown in 2020 we were required to provide sit down tastings only at the Cellar Door. The team all put on their thinking caps and came up with our wine experience concept for wine tastings in the future. Some visitors have suggested that we should put more structure in our tastings, however with 29 wines on tasting we all thought it better to allow our visitors to structure their own wine tasting experience with input from our team. This has worked well and we have had many visitors request that we maintain our seated wine tasting experience, which we have decided to do. One of the good outcomes from this has been our ability to meet and maintain density limits, which we all believe is important in keeping Covid at bay. It is without doubt a most relaxed and informative way in which to taste our beautiful wines.

Now is a good time to remind you that on your next visit to the winery, we do have a structured wine tasting as well. Our Grand and Rare Fortified Tasting is structured and is one of the great tastings of the world. It is a "pfantastic" educative journey of the fortified styles made at our winery encompassing the beauty of flavour and aged development. It certainly is worth taking the time to indulge yourself, for an indulgence it is.

The Muscat Aficionados out there are not forgotten. There is our extraordinary Muscat experience which you should not miss. Simply allow a couple of hours to be lost in all things Muscat and go away purring like that famous Cheshire cat. Go to www.pfeifferwines.com.au, open up "Experiences" and there, the opportunity to be part of "The True Muscat Experience" begins.

I covered the topic of sustainability in my Carlyle Cuttings twelve months ago. Well, it has not gone away. In fact, there is an even greater drive to ensure that our footprint on our planet is as light as we can make it. I mentioned the steps we were taking in the Vineyard and also the Winery. I particularly mentioned the big step of moving our refrigeration from freon based to ammonia based, a significant reduction in our footprint. Covid delayed this occurring prior to vintage 2021, however I can report that this week the refrigeration team commenced installing our new plant and it is looking very grand. Jen can't wait until we have the improved capacity of our refrigeration and the help it will provide in maintaining the quality of our wines, while reducing our environmental footprint.

Our efforts in the Vineyard based around a sustainable future have begun to show positive signs. Our fruit from Vintage 2021 appears to have a brighter note with glistening colours, all leading to improved quality in our wines. This is so promising as inputs in the Vineyard tend to not give an immediate response. We are highly anticipating the future quality as we maintain our programme of producing great fruit which leads to great wine.

Vintage 2021 is now behind us and we have had some time to sit back and assess our wines. We are all smiling. A big plus was having no bushfires and therefore no smoke. Covid still had some impact as it was difficult to obtain Staff, for picking in particular. However, we were fortunate to employ Zoe, a recent graduate from Agriculture at Melbourne Uni, who worked in the Winery and is staying on to help Jen and her Team with the pursuit of producing "pfine" wine.

We entered the Vintage with some lovely flavours in our white grapes and had the luxury of picking at our nominated times to capture these flavours. There was some unseasonal summer rain which put pressure on the Team to closely monitor the disease level in the grapes and make timely picking decisions to maximise the fruits potential. As mentioned earlier, our result has been wines with lots of life, sparkling colour and vibrant flavour. We are also like that purring Cheshire cat.

2021 has delivered some "pfantastic" wines, some of which will reward you with patience and time in the cellar. The first of these are the 2021 Riesling, and the 2021 Pinot Grigio. Both are there for you to savour. Try them from your pack and order some more at your Member price if you would like to see how well they will develop with the time and patience I mentioned.

All the Team join with me in thanking you for your ongoing support and we encourage you to enjoy your tasting pack of wines and purchase some more of your "pfavourites."

In vino Veritas

Chris Pfeiffer

G'DAY "PFRIENDS"!!!

G'day Pfriends,

What a thrill it is to introduce you to our very first Mataro!!! We love discovering new varieties to explore and showcase through our Wine Club. The very first Pinot Grigio and Tempranillo wines ever made here at Pfeiffer Wines were made exclusively for our Members as part of our Winemakers Selection series, and were so popular, they were then introduced to the main range for everyone to enjoy.

I can't wait to find out what you think of the Mataro!!!

But let's get down to the facts of the matter…..what exactly is Mataro? Mataro (also known as Mouvedre in France and Monastrell in Spain) is a red variety, thought to have most likely been introduced to Valencia in Spain at around 500BC. Mataro is believed to have been originally planted in Australia in the mid-1800s, in South Australia, where it was used in the production of fortified Tawny style wines. In the mid-1990s, Australian winemakers started blending Mataro with Grenache and Shiraz to produce those delicious GSM blends we all enjoy drinking, leading to over 1000 hectares of Mataro now planted in Australia.

Today, Mataro is still typically blended, as it is a tricky wine to master as a single variety. But as you know, we all love a challenge here at Pfeiffer Wines, so we decided to give one a try!!!

The Mataro fruit is grown by Sarah Gough, who has a vineyard in Avenel, in Central Victoria. Sarah is committed to the development of alternative varieties in Australian viticulture, and is the grower of our delicious Vermentino grapes that you have enjoyed from time to time. She also grows Shiraz and the Portuguese variety Sousao for us. Sarah normally sells the Mataro to other winemakers to use for Rosé, but approached us in 2019 as she thought the conditions were perfect to get her Mataro fully ripe to make a cracking table red wine. 2019 was a warm year, and Mataro needs a warm season as it is a late ripener. In a cool year, the fruit struggles to ripen and the wine can be left green and vegetal in flavour (and let's face it, that doesn't make for great drinking!!) But in a warm, earlier ripening year, Mataro accumulates both fruit sugar and flavour that gives it a chance to develop those ripe, red fruit flavours, but with a touch of wild herbs and earthy, savoury characters that are very alluring.

True to form, the Mataro was the last red to be harvested for the 2019 vintage, picked on the 26th April. We only had a small batch of 2 tonnes to work with, so we decided to give it the Rolls Royce treatment in the winery, crushing it into an open vat for its fermentation, and hand plunging the wine three times daily throughout. After pressing and settling, it was racked into 6 year old French oak barrels for maturation. While Mataro definitely benefits from barrel ageing, younger oak can impart too much oak influence into the wine and the wine can look out of balance. We aged the wine in its four barrels for around 15 months before bottling late last year.

Most importantly, what about the taste???? Our Pfeiffer Mataro is a medium to full bodied wine, with aromas of red berry fruits, wild herbs, and a touch of spice. The palate is textural and rounded, with sweet mid-palate fruit, and earthy, savoury, rustic tannins on the finish.

It will pair well with red meats or game dishes, especially on the char-grill, with roasted root vegetables, such as parsnip, beetroot and carrots.

I think our Pfeiffer Mataro will reward ageing in the medium term for around 8 years until 2027. Over time, I think the earthy characters will continue to develop, with other savoury notes, including forest floor and leathery characters, like what you see in an aged Pinot Noir and Shiraz.

And more than anything else, I hope you like it!!!!

Speaking of liking things, there are so many wines to like in these packs – it's wonderful to share the very first wine bottled from the 2021 vintage, the Pfeiffer Pinot Grigio, in our White and Mixed packs. It is sooooo fresh, full of ripe pear and citrus fruit, and has lovely acidity giving it a crisp, mouth-watering finish that leaves you reaching for another glass.

Our fortified packs are full of sweet treats that are sure to warm you up this winter. Make sure you try the 2013 Christopher's VP with some 70% (or higher) dark chocolate……it doesn't get much better!!!

I could go on……

Cheers, and happy drinking,

Jen.

Jen Pfeiffer

PFEIFFER WINE LUNCHES 2021

Yes, they are back! We are now taking bookings for our 'Pfamous' Pfeiffer Wine Lunches that have been scheduled in the major cities below. These events are a great way to experience how our Pfeiffer wines can be beautifully matched to a range of gourmet dishes. To celebrate the release of our 2021 Vintage Gamay we will be holding our very popular Pfrolic on the Sunday Creek Bridge. Book seats now!

Sunday 15th August 2021 - PFEIFFER WINES SYDNEY LUNCH

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 St South, Milsons Point NSW 2061
Price $135 Wine Club Members $150 Non-Wine Club Members Time 12:00pm - 4.00pm

Sunday 22nd August 2021 - PFEIFFER WINES MELBOURNE LUNCH

SOLD OUT

After a hugely successful collaboration with the team via our Zoom lunch last year, we are so excited to be back in their beautiful, newly refurbished restaurant, to enjoy their innovative, modern Italian cuisine matched to a very special selection of our "pfine" Pfeiffer wines.

Where Marameo, 6 Russell Place, Melbourne VIC 3000
Price $135 Wine Club Members $150 Non-Wine Club Members Time 12:00pm - 4.00pm

Saturday 11th September 2021 - PFEIFFER WINES CANBERRA LUNCH

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.

Where Pomegranate, 31 Giles Street, Kingston ACT 2604
Price $135 Wine Club Members $150 Non-Wine Club Members Time 12:00pm - 4.00pm

Sunday 10th October 2021 - PFEIFFER WINES GEELONG LUNCH

Nestled bank-side on the picturesque Moorabool River amidst glorious gardens, Truffleduck at Balmoral Fyansford is the stunning venue for our Geelong Sunday Wine Lunch. We are thrilled to be working with the passionate team from Truffleduck and we look forward to showcasing our award winning wines with their delicious menu.

Where Truffleduck at Balmoral Fyansford, 66 Hyland Street Fyansford, Geelong, VIC 3218
Price $135 Wine Club Members $150 Non-Wine Club Members Time 12:00pm - 4.00pm

Sunday 31st October 2021 - GAMAY PFROLIC ON THE BRIDGE

After a year in hiatus we are SO thrilled to be back celebrating the release of our very special Gamay on our very special Sunday Creek Bridge on the Sunday prior to the Melbourne Cup. Join us this year to help celebrate the release of our Pfeiffer Gamay from vintage 2021 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
Price $135 Wine Club Members $150 Non-Wine Club Members Time 11:00am - 4.00pm

Saturday 6th November 2021 - PFEIFFER WINES BRISBANE LUNCH

We are thrilled to be dining at his e'cco bistro at Haven, in Newstead, and we invite you to join us for a spectacular, multi-coursed lunch, all superbly matched to our award winning Pfeiffer wines.

Where E'cco Bistro Shop 8, 63 Skyring Terrace, Haven, Newstead QLD 4006
Price $135 Wine Club Members $150 Non-Wine Club Members Time 12:00pm - 4.00pm

FROM THE KITCHEN

BEEF AND MUSHROOM RAGOUT

Ingredients

- 600g chuck or rump steak
- 1 tablespoon of olive oil
- 1 onion, chopped
- 1 clove garlic, crushed
- 1 teaspoon of thyme
- ½ teaspoon paprika
- 2 sticks celery, chopped
- ½ cup dry red wine
- 2 cups beef stock
- 2 tablespoons tomato paste
- ½ teaspoon black pepper
- 200g baby mushrooms
- 1 zucchini

Method

Cut steak into 3cm cubes. Heat oil in pan, add steak in batches and cook until well browned. Remove steak from pan, add onion, garlic and celery to the pan, cook stirring until onion is soft. Return steak to pan, stir in wine, stock, tomato paste, pepper, paprika and thyme. Simmer covered for 1 hour, stirring occasionally. Stir in mushrooms and zucchini, simmer uncovered a further 20 minutes or until steak and vegetables are tender. Serve with baked kumara or sweet potato, pasta or rice.

Enjoy with a glass of Pfeiffer Mataro.