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 - JULY 2021

CARLYLE CUTTINGS

FEBRUARY 2021 TO JULY 2021

— WINE CLUB —

PFEIFFER

— WINE CLUB —

WINE CLUB PACKS

MIXED 4 Bottle Pack **$85** ~~$102.50~~

2020 Pfeiffer Pinot Grigio
2020 Pfeiffer Vermentino
2019 Pfeiffer Tempranillo
2017 Pfeiffer Durif

MIXED 12 Bottle Pack **$230** ~~$328.50~~

2020 Pfeiffer Pinot Grigio x 2
2020 Pfeiffer Vermentino x 2
2019 Pfeiffer Carlyle Chardonnay Marsanne
2019 Pfeiffer Carlyle Cabernet Merlot
2015 Pfeiffer Merlot
2019 Pfeiffer Tempranillo x 2
2017 Pfeiffer Cabernet Sauvignon
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz
2017 Pfeiffer Durif

WHITE ONLY 4 Bottle Pack **$80** ~~$100.00~~

2020 Pfeiffer Pinot Grigio
2020 Pfeiffer Vermentino
2019 Pfeiffer Carlyle Chardonnay Marsanne
2012 Pfeiffer Chardonnay

WHITE ONLY 12 Bottle Pack **$225** ~~$272.80~~

2020 Pfeiffer Riesling x 2
2020 Pfeiffer Pinot Grigio x 2
2020 Pfeiffer Vermentino x 2
2019 Pfeiffer Carlyle Chardonnay Marsanne x 2
2012 Pfeiffer Chardonnay x 2
2019 Pfeiffer Carson Gewürztraminer x 2

RED ONLY 4 Bottle Pack **$90** ~~$114.00~~

2019 Pfeiffer Carlyle Cabernet Merlot
2019 Pfeiffer Tempranillo
2016 Pfeiffer Shiraz
2017 Pfeiffer Durif

RED ONLY 12 Bottle Pack **$250** ~~$367.00~~

2019 Pfeiffer Carlyle Cabernet Merlot x 2
2015 Pfeiffer Merlot
2019 Pfeiffer Tempranillo x 2
2017 Pfeiffer Cabernet Sauvignon x 2
2016 Pfeiffer Shiraz x 2
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz
2017 Pfeiffer Durif
2016 Pfeiffer Durif

FORTIFIED 4 Bottle Pack **$100** ~~$114.00~~

Pfeiffer Classic Rutherglen Tawny
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Topaque
Pfeiffer Classic Rutherglen Muscat

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

Reflections

Hello to all our 'pfabulous' and loyal 'Pfriends' of Pfeiffer.

A new year has begun, and a new vintage is just around the corner. We are all full of anticipation as to what 2021 will bring.

2020 has been one of the most difficult years that many people have faced, it certainly was for the winery. Beginning with the bushfires and associated smoke followed not long after by the impact of COVID-19. **The entire Pfeiffer team and I, thank you all for the ongoing support extended to us.** We are all yet to understand what the new post-COVID normal will be, however, we are sure that there will be ongoing change in how we can operate safely. We look forward to your understanding as these changes are made as needed. We remain grateful for the continued support being given and appreciate being able to host all our 'pfriends' and supporters at our cellar door.

The growing season for the 2021 vintage has built anticipation for a great harvest. The weather has been on our side up to now. The vines are looking very healthy and responding well to all the attention they have received. We are expecting average yields from our Rutherglen vineyards, while some of our other vineyards in NE Victoria appear to have lower cropping levels. Currently, there has been little disease pressure within the vineyard and we have just had our first seriously hot weather with the potential sunburn threat. Regardless, at the moment all looks positive for a great harvest.

The winery is at a high level of anticipation with the thought of all this great fruit being harvested. After the disappointment of the smoke impacted 2020 harvest, the team are chafing at the bit to get into the harvest. It is the high adrenalin time of the year with every process moving at a fast pace. **The aromas of the ferments within the winery provide a great place to work, and walking into the winery first thing in the morning can send tingles down your back.** Our permanent team led by Jen will be joined by 5 cellar hands to help deliver the vintage. We will not have the cultural diversity we normally enjoy, however, we still have 3 countries represented in our vintage winery crew.

Our current packs feature what many call alternative varieties such as Vermentino, Tempranillo, Pinot Grigio and Durif. These are the varieties that don't form the backbone of the Australian Wine Industry, namely Chardonnay, Shiraz and Cabernet Sauvignon. We as a team, enjoy working with these varieties as they create interest and variety within the winery, creating another reason to come to work. We also enjoy consuming them for exactly the same reason. We encourage you to open up the packs and enjoy them as some are only small parcels and if you would like some more, you will need to respond quickly.

We are all hoping that the weather Gods stay kind to us and allow the grapes to reach their full potential. We are ready to make some great wines for your enjoyment.

Again, thank you all for your ongoing support.

In vino veritas,

Chris Pfeiffer

G'DAY "PFRIENDS"!!!

G'day Pfriends,

"When my baby,
When my baby smiles at me,
I go to Rio,
Tempranillo…"

If that doesn't get Peter Allen's classic in your head all day, nothing will!!!! Fortunately you *can* go to Rio with the brand new release of our 2019 Pfeiffer Tempranillo in our Mixed and Red packs…..

Tempranillo is a variety that we first made as a stand-alone table wine back in 2010. In fact, it was our very first wine in our Winemakers Selection range. Made from one bin of outstanding fruit from our Sunday Creek vineyard, we just knew from the start, we were on to a winner!!! And right we were – **it was so popular, we decided to make Tempranillo on a permanent basis in 2012, and haven't looked back since!!!**

Dad definitely had the foresight to plant Tempranillo in its early days, with our first plantings being grafted in 2001. Our initial thought was to use it for port production (as is the case in Portugal, where it is known as Tinta Roriz). It made some fine port bases, so much so that we were prompted to plant more and have recently grafted our block of Cabernet Franc over to Tempranillo to continue its use as both a table and fortified grape variety. The combination of our warm days brings fullness of flavour, good ripeness levels and wonderful colour, while the cooler nights (we have an approximate diurnal temperature range of 20˚C) allows lovely brightness of fruit and aromatic red berry and cherry fruit to develop.

Our 2019 Tempranillo shows wonderful balance and drinkability. I have been working on the oak regime in the wine, and am very happy with the balance of new and older barrels, and larger (500L) and smaller (300L) barrels in this wine. **Oak maturation plays a huge part in quality red wine making, so I am always looking at different barrels and maturation times to improve the wine.** Normally content with a combination of French and American oak, I trialed some Hungarian oak in 2019 and was really pleased with the results. While I like the punch the American oak brings to the wine, and the savouriness the French adds, the Hungarian oak really seemed to lift the fruit aromatics and brought a subtle sweet oak character to the mid-palate. Yum, yum!!!

In other very exciting news, I'm pleased to announce our Pfeiffer Vermentino is BACK baby!!!! This is our first Vermentino since 2016 and if you thought that was a funky little number, just wait until you get into this one!!!

Our Vermentino fruit was sourced from dedicated grower, Sarah Gough, who is based in the Nagambie Lakes region of Central Victoria. Sarah has a great affinity with Vermentino, and has been an advocate of the variety for years.

Taking inspiration from the winemaking techniques I employed back in 2016, I set out to make our Vermentino to have layers of complexity, interest and wonderful texture.

To achieve this, I separated the Free Run juice and the Pressed juice components, then allowed them to gently settle over a couple of days, ensuring the juice remained nice and cloudy for fermentation. I then chose to ferment the Free Run parcel (the more delicate parcel) with some light juice solids in tank at cool temperatures to capture the lovely fruit aromatics of the wine, while building gentle creamy texture into the wine. **For the Pressed juice parcel – I threw the kitchen sink at it!!** I took all the juice bottoms from the Free Run parcel (heavy juice solids that would normally be discarded) and added them to the Pressed juice parcel. I started fermentation in tank with indigenous yeast from the vineyard, then transferred the fermenting wine to old French oak barrels at around ½ way through its fermentation. The wine raced through its fermentation, and was left to mature in oak for approximately 9 months, with all those lovely solids been stirred up into suspension weekly, creating great texture and creamy characters of the palate.

You can imagine the fun we had tasting these barrels along the way, and then finally putting the blend together!!!

For me, our 2020 Vermentino has great intrigue on the nose…I am first greeted by some bright citrus fruit, a whiff of that old oak, a touch of funk, a hint of stonefruit….the hits just keep on coming!! The palate really is medium bodied – bright crisp fruit dances across my tongue to make way for that lovely texture coming through and the lingering creaminess on the finish. I can't help but want for another glass!

This is just a snapshot of two of my highlights in your latest delivery – **wines that excite us as we make them, and as we drink and share them with you.**

Please enjoy all the wines in your selection, and thank you for your continued support.

Cheers, and happy drinking,

Jen.

"Rio... Rio, Rio Tempranillo... ..."

OUR VINTAGE 2021 INTERNS

JAMES

Why does wine interest you?
I like wine because it is one of the most complex and expressive things in the world. It is the marriage of science and art.

What is your 'pfavourite' Style of Wine?
Sauternes (French desert style wine)

ZOE O.

Why does wine interest you?
Wine interests me because there is so much to learn about wine, including all the different varieties and wine making techniques.

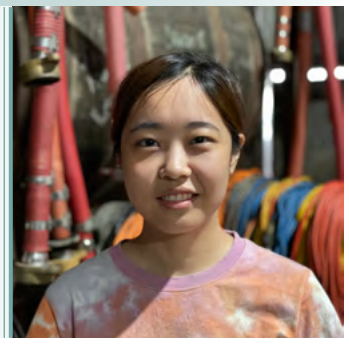
What is your 'pfavourite' Style of Wine?
Shiraz

CHRIS

Why does wine interest you?
Coming from a Whisky background where grain is kept in a silo and conditions are fairly constant, I like wine making because it is more variable. You've only got one shot to make a great wine.

What is your 'pfavourite' Style of Wine?
Cabernet Sauvignon

ZOE C.



Why does wine interest you?
Because I like drinking alcoholic beverages.

What is your 'pfavourite' Style of Wine?
Shiraz

FROM THE KITCHEN

GNOCCHI WITH MUSHROOMS & BLUE CHEESE

Originally sourced from BBC Goodfood. - *"Ready in 20 minutes or less".*

Ingredients

- 2 x 400g packs fresh gnocchi
- 1 tbsp olive oil
- knob of butter
- 1 large onion, roughly chopped
- 500g small Forestière or Portobello mushrooms, sliced
- 2 large garlic cloves, chopped
- 150g pack creamy blue cheese (we use Danish blue)
- small pack continental parsley, chopped

Method

1. Bring a large pan of water to the boil and cook the gnocchi following pack instructions. When they float to the top of the pan, they are ready. Drain and set aside.
2. Meanwhile, heat the oil and butter in a large lidded frying pan. Add the onion and mushrooms, cook for 1 min over a high heat, then turn down the heat to medium, put the lid on and cook for 5 mins, stirring a few times.
3. Remove the lid and add the garlic, cook for 1-2 mins, then stir the gnocchi into the pan. Scatter over blobs of cheese and the parsley.

Enjoy with a glass of **Pfeiffer Vermentino**.

Email us with your favourite recipe matched to your "pfavourite" current release Pfeiffer wine and we can share it with everyone.