



Chris Pfeiffer

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In vino veritas.

Stay safe,

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.

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

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 to 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 vignerons, 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.

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

Reflections

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, Botryosphera and Eutypa, are both wet weather, using the water droplets to aid spread, which is a very good reason not to prune in wet weather.

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

WINE CLUB PACKS	
MIXED 12 Bottle Pack	\$230 \$297.50
2021 Pfeiffer Riesling	
2022 Pfeiffer Pinot Grigio	
2021 Pfeiffer Chardonnay Marsanne x 2	
2020 Pfeiffer Vermentino	
2020 Pfeiffer Carlyle Cabernet Merlot x 2	
2021 Pfeiffer Merlot	
2020 Pfeiffer Tempranillo	
2018 Pfeiffer Cabernet Sauvignon x 2	
2016 Pfeiffer Shiraz	
MIXED 4 Bottle Pack	\$85 \$110.50
2022 Pfeiffer Pinot Grigio	
2020 Pfeiffer Vermentino	
2021 Pfeiffer Riesling	
2022 Pfeiffer Pinot Grigio x 2	
2021 Pfeiffer Chardonnay Marsanne	
2019 Pfeiffer Marsanne	
2020 Pfeiffer Vermentino	
2015 Pfeiffer Chardonnay x 2	
2021 Pfeiffer The Carson Gewurztraminer	
WHITE ONLY 12 Bottle Pack	\$225 \$299.90
Pfeiffer Sparkling Pizz White	
Pfeiffer Prosecco	
2021 Pfeiffer Riesling	
2022 Pfeiffer Pinot Grigio x 2	
2021 Pfeiffer Chardonnay Marsanne	
2020 Pfeiffer Vermentino	
2022 Pfeiffer Pinot Grigio	
2020 Pfeiffer Vermentino	
2021 Pfeiffer Merlot	
2019 Pfeiffer Tempranillo	
WHITE ONLY 4 Bottle Pack	\$80 \$103
2022 Pfeiffer Pinot Grigio	
2020 Pfeiffer Vermentino	
2019 Pfeiffer Chardonnay	
2021 Pfeiffer The Carson Gewurztraminer	
RED ONLY 12 Bottle Pack	\$250 \$312.50
2020 Pfeiffer Carlyle Cabernet Merlot x 2	
2021 Pfeiffer Merlot	
2020 Pfeiffer Cabernet Sauvignon x 2	
2018 Pfeiffer Cabernet Sauvignon x 2	
2020 Pfeiffer Tempranillo x 2	
2020 Pfeiffer Carlyle Shiraz x 2	
2019 Pfeiffer Shiraz	
2016 Pfeiffer Shiraz	
RED ONLY 4 Bottle Pack	\$90 \$122.50
2021 Pfeiffer Merlot	
2020 Pfeiffer Carlyle Cabernet Merlot	
2019 Pfeiffer Shiraz	
2016 Pfeiffer Shiraz	
FORTIFIED 4 Bottle Pack	\$100 \$125.00
2015 Pfeiffer Christopher's VP	
Pfeiffer Rutherglen Muscat	
Pfeiffer Classic Rutherglen Topaque	



PFEIFFER WINES

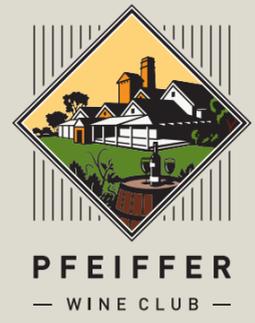
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Thank you for being a part of our Wine Club "pfamily".



CARLYLE CUTTINGS

OCTOBER 2022 TO FEBRUARY 2023

NEXT WINE CLUB DELIVERY - FEBRUARY 2023

G'DAY "PFRIENDS"!!!

G'day Pfriends,

Spring is here!!!! What a wonderful time of year, when the vineyard (and the garden) come to life!!!

I'm writing this as I filter our 2021 Pfeiffer and Pfeiffer Carlyle reds, in preparation for bottling next week. As the wines approach the finishing line (the bottling line), I always feel a great sense of satisfaction as all the hard work and nurturing of the wines from the vineyard to the bottle is completed.

We are truly blessed with some amazing wines from the 2021 vintage. The 2021 vintage has been labelled a "unicorn vintage", meaning that it's one of those rare years where the quality is very high, while the yields are also above average. Normally, we associate lower yields with higher quality, but sometimes when the conditions are right and the vines are healthy and in balance, we are lucky to get great wines from higher yielding vintages. One thing I can tell you, unicorns don't appear in the vineyard too often!!!!

To celebrate the 2021 vintage, we have included the 2021 Pfeiffer Merlot in the packs. After missing the 2020 vintage, I know many of you have been patiently waiting for the 2021 Merlot to return. And what a return it is!!! Our Sunday Creek vineyard produces the fruit for our Pfeiffer Merlot, and in the growing

season late in 2020, I could see the potential as I walked the rows looking at the fruit develop. We made the conscious decision to make a "green harvest" in early January 2021, where we walked the rows and took off the immature bunches developing (those that were still green while the others had turned red). The timing of a green harvest is critical – we only have a couple of days to determine where the immature bunches lie before they change colour too – but we nailed it and the fruit on the vines looked so good after, I knew we had got it right!!!

The next major decision was the picking decision – again one where there is only a window of a few days. I remember the day I was sampling the Merlot (putting a few randomized bunches into buckets and also tasting some berries along the way). Before I had even tested a berry, I knew the fruit was ready to be harvested – it just tasted so good, fresh and vibrant, but so full of flavour. The analysis just confirmed my convictions and we made a plan to pick the next day.

From there, we fermented the wine with all the love and attention in the winery, and matured the wine in brand new French oak barrels for around 15 months. The resultant wine is not a Merlot for the faint-hearted. It is a Merlot with MUSCLE!!! It has great intensity

and richness, but with the soft middle palate that we all love in a Merlot, and excellent tannins that give the palate body and length. As I prepare the wine for bottling, it really has been as simple as emptying the barrels into the tank, settling the wine out and filtering the wine.....it's not often that the wine is so balanced and in harmony that's all you've got to do!!! I hope you all enjoy it as much as I do!!!!

It's not all about the reds or the 2021 vintage though....I have some very exciting news to share with you about our 2022 Pfeiffer Pinot Grigio. We have won our very first gold medal for the Pinot Grigio at the 2022 Cowra Wine Show, which was an unexpected but very pleasant surprise!!! We source our Pinot Grigio grapes from the King Valley – the home of the variety in Australia. Pinot Grigio is an early ripener, often being the first fruit to come in the door. The mild summer conditions led to a later start to the 2022 vintage, which allowed the Pinot Grigio longer hang time on the vine, allowing more flavour to develop, while the crisp acidity was retained. For me, I love the aromatics of our 2022 Pinot Grigio – it has a lovely lemon blossom scent, with the classic fresh pear flavours. The palate is fresh and crunchy, but is jam-packed with flavour and is super clean and refreshing for enjoyment of a beautiful, sunny spring day!!!

Of course we hope you love ALL the wines on offer in our October packs – we work continually on improving our viticulture and winemaking in our pursuit of excellence. It is the drive to try and always get better that delivers the delicious wines we hope you enjoy with your friends and family.

I look forward to welcoming you back to the winery, or catching up at one of our pfunctions in the near future. In the meantime, I hope you all have a great end to the year, and a safe and happy Christmas. We will be keeping everything crossed that we might see another unicorn in 2023!!!!

Cheers, and happy drinking,

Jen.



WELCOME TO SPRING 2022

Welcome to our Spring 2022 edition of Carlyle Cuttings.

Merlot is back!

This spring we are celebrating the return of Merlot, both at the cellar door and in our Wine Club packs. As a self-confessed 'Merlot girl', I have to say this is very exciting! As discussed in our last Carlyle Cuttings, Merlot pairs particularly well with pork. As something a little different this time, I have chosen a Pork and Spring Vegetable Chow Mein recipe. This a quick and easy meal that anyone can make, I hope that you enjoy it!

Sustainability at the Cellar Door

Sustainability is a core focus here at Pfeiffer Wines. Whilst Jen and her team have implemented many new strategies in the winery and vineyard to function more sustainably, the team here at the cellar door have also implemented many ways that we can "Reduce, Reuse or Recycle" to minimise the refuse we produce.

Reduce

You may notice that the October Carlyle Cuttings looks a little different to the last edition. That is because we have changed to an "uncoated paper", which is 30% recycled and 70% sourced from sustainable forestry (FSC). We have selected this paper as it doesn't go through the extensive bleaching process which is much better for the environment.

Since 2020 we have been in the process of changing over our wine boxes to 100% non-bleached recycled cardboard. Our wine club pack boxes are all made from 100% non-bleached recycled cardboard.

When we serve our cheese platters, we use our own washable plates and cutlery, not disposable plastic plates or cutlery. We also provide plates and cutlery, where required, for picnics and seasonal food forays. The cups used as spittoons at our cellar door tastings are biodegradable.

Reuse

Some of you may have received an order in a box that was originally used for wine straight off the bottling line. We re-use those wine boxes to pack sales at the cellar door and also for mail orders, rather than using a brand-new box. We also collect newspapers from the local newsagent to use in packing orders. Using newspaper to pack around the wine bottles helps to stop breakage.

The left-over wine from "tasting" bottles is poured into the still drum and then sent off to the distillery to be refined into spirit that we buy back to fortify our aperas, port styles, topaques and muscats.

Bottles used for the fortified wines are thoroughly washed and then re-used as water bottles for seated tastings. Lastly all our cleaning clothes that are used at the cellar door are washed by our lovely matriarch, Robyn, for re-use.

Recycle

Any of our boxes that are damaged and cannot be re-used are collected and recycled. All empty plastic water bottles and soft drink cans are put into a separate box for recycling. We all have multiple bins for recycling throughout the offices so we can ensure that used paper and cardboard go to be recycled and not into land fill.

Paper that has only been printed on one side is re-used as notepads before being recycled. Any green waste we produce goes out to Robyn's compost bin for use in her garden. We also now collect all soft plastics separately, so that they can go to our local drop off point, Woolworths in Corowa.



FROM THE KITCHEN

PORK WITH SPRING VEGETABLE CHOW MEIN

Ingredients

- 350g pkt fresh Singapore noodles (or rice noodles)
- 500gm Pork fillets cut into strips
- 1 1/2 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1/3 cup (80ml) oyster sauce
- 2 cloves of garlic, crushed
- 1 bunch baby broccoli (broccolini)
- 1 red capsicum
- 3 spring onions
- 100g fresh shitake mushrooms, thinly sliced



Four Step Method

Step 1

Prepare the noodles, following packet directions. Rinse under cold water and drain.

Step 2

Slice the capsicum into strips and broccolini into smaller flowerets. Wash the mushrooms if required.

Step 3

Heat a large non-stick frying pan over high heat. Add pork and stir-fry for 4 to 5 minutes or until browned. Transfer to a plate.

Step 4

Heat oil in the pan over high heat. Add the capsicum and stir-fry until it has a hint of colour. Add the baby broccoli and mushrooms to pan and stir-fry for 3 mins or until baby broccoli is just tender. Add the white parts of the spring onions and stir-fry for 30 secs. Return pork to pan. Add the noodles, soy sauce, oyster sauce, 1/3 cup (80ml) water and half of green parts of spring onions. Toss to heat through.

Serve

Divide among bowls, garnish with the remaining green parts of spring onions and serve.

