

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

WINE CLUB PACKS	
MIXED 12 Bottle Pack	\$240 \$366.00
2022 Pfeiffer Chardonnay Marsanne	
2023 Pfeiffer Funchy Pl.6 x 2	
2022 Pfeiffer Merlot	
2021 Pfeiffer Cabernet Sauvignon	
2022 Pfeiffer Shiraz x 2	
2018 Pfeiffer Winemakers Selection Rutherglen Shiraz	
MIXED 6 Bottle Pack	\$90 \$146.00
2022 Pfeiffer Funchy Pl.6	
2022 Pfeiffer Chardonnay	
2022 Pfeiffer Tempranillo	
2021 Pfeiffer Shiraz	
WHITE ONLY 12 Bottle Pack	\$235 \$393.00
Pfeiffer Pizz Sparkling White	
2023 Pfeiffer Riesling x 2	
2022 Pfeiffer Chardonnay Marsanne	
2023 Pfeiffer Funchy Pl.6 x 2	
2018 Pfeiffer Marsanne x 2	
2024 Pfeiffer Gewurztraminer x 2	
WHITE ONLY 6 Bottle Pack	\$85 \$111.00
Pfeiffer Pizz Sparkling White	
2024 Pfeiffer Gewurztraminer	
2018 Pfeiffer Chardonnay	
2023 Pfeiffer Funchy Pl.6	
RED ONLY 12 Bottle Pack	\$265 \$396.00
2022 Pfeiffer Merlot x 2	
2022 Pfeiffer Tempranillo	
2021 Pfeiffer Cabernet Sauvignon x 2	
2021 Pfeiffer Carlyle Shiraz	
2022 Pfeiffer Shiraz x 2	
2018 Pfeiffer Winemakers Selection Rutherglen Shiraz	
2018 Pfeiffer Durif	
RED ONLY 6 Bottle Pack	\$100 \$132.00
2021 Pfeiffer Carlyle Cabernet Merlot	
2022 Pfeiffer Cabernet Sauvignon	
2022 Pfeiffer Tempranillo	
2018 Pfeiffer Winemakers Selection Rutherglen Topaque	
Pfeiffer Classic Rutherglen Topaque	
Pfeiffer Classic Rutherglen Muscat	

Welcome to our Pfeiffer Friends.

I am writing to you as I sit and listen to the gentle rain falling on a corrugated iron roof. A sound that so many people, particularly those in the country, love to hear, especially when it has not been heard for some time. It is forecast to rain for 24 hours and will be wonderful for our vineyards, with the soil soaking up and replenishing the moisture content ready for Spring and bud burst. We have already experienced some sub-zero mornings and the vines have shed all their leaves ready to be pruned into shape for the next vintage.

And so, it is Winter.

Writer, for so many people, prompts the memory of sipping wondrous Pfeiffer Muscats, Topaques and Tawners. Snuggling up in the warmth, as the winter outside taps on the window, reminding us how fortunate we are, inside.

I am sure that we don't need to remind you of our passion for these world class wines that we are fortunate to make in our Rutherglen Wine Region. It was part in our decision to start the Pfeiffer winemaking journey. Few wine makers have the opportunity to make world class wine styles, and we in Rutherglen are some of those few.

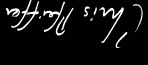
What is it, that hooks you into these wine styles? Apart from how good they taste, I believe that the opportunity to work and "live" with the wines over a number of decades is both a challenge and a privilege, and the hook, I have often said it is like rearing your children, you have input along the way as the personality of the wine(child) develops. Then there is



Pfeiffer Wines are one of a very few wine makers in Australia (in fact the world) that make a comprehensive range of fortified wines, from the very dry (Aperats) to the very sweet (Topaques and Muscats). People occasionally ask us why we make so many, particularly as some of the styles are not big sellers. The answer is very simple, we enjoy sipping them, which also, of course, drives our dedication to the styles.

Fortified wines offer great concentrated flavour, a direct result of the winemaking and maturation process. Our drier styles have great flavour depth combined with elegance that we find so moorish. The sweeter styles also have this wonderful depth of flavour which commences in the vineyard when we leave the grapes to ripen late into the season, concentrating all their flavour. This is followed by years of barrel maturation, further concentrating flavours and developing wood aged flavours, delivering a wonderful, exotic tasting experience. I could go on, waxing lyrical however it is best to treat yourself to our over the delights of these wine styles, world class fortified tasting experience on your next visit to our cellar door.

Our world class fortified tasting experience is a structured tasting of our fifteen fortified wines. The tasting takes you through the various wine styles demonstrating the results of the different winemaking techniques. It is one of the world's great tastings and there are, I believe, only three writers in Australia who could offer this tasting. So, next time you are visiting think about the tasting and discover why our Pfeiffer team has so much passion for these wines. You need to allow yourself one and a half to two hours for the tasting, or should I say, your special experience.



Chris Pfeiffer

In fortified vino veritas.

Thank you to all our members who continue to support Pfeiffer Wines. With your help we are able to pursue the making of our range of wines. Our Pfeiffer team is appreciative of your support and looks forward to welcoming you on your next visit to the winery.

Those of you who are receiving our table wine packs are receiving a selection of finer flavoured wines that should compliment the hearty food we tend to include in during winter. The Tempranillo is crying out for a slow roasted shoulder of lamb.

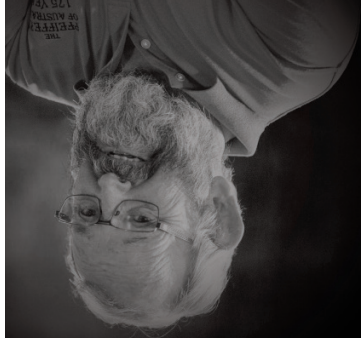
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40 Years ago at Distillery Road

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



Liquor licence No. 32805422

NEXT WINE CLUB DELIVERY - OCTOBER 2024

CARLYLE CUTTINGS

JULY 2024 TO SEPTEMBER 2024

G'DAY "PFRIENDS"!!!

G'day Pfriends,

What a cold and chilly start to Winter we've been experiencing here, with plenty of frosty mornings, including one morning of -5°C!! Ouch!!

The drier winters are always colder, and we are well behind our average annual rainfall to date this year. It is, however, certainly invigorating to start the day in the winery or the vineyard when it is this cold, and the beautiful sunny days that follow make a great reward!!

Vintage 2024 is well and truly over now, with the vintage shaping up to be a very strong year indeed, particularly for our fuller bodied red wines and our fortified wines. The vintage was very compressed, with most of the action taking place in 6 weeks, much shorter than our average of 10 weeks. We had a great bunch (pardon the pun) of interns this year, who filled the winery with their enthusiasm and youthful energy. In fact, it was only yesterday, that we said goodbye to Matteo, our Swiss intern, who stayed on after the vintage in the winery.

It is funny when we look back over the vintages, we not only remember the weather conditions, the growing season, the challenges of the vintage and of course, the quality of the wines, but we remember all the various interns that have passed through Pfeiffer's, on their way to fulfilling their winemaking dreams.

As I look through the selection of wines we have chosen for your packs, I am reminded of the great team we had for the 2018 vintage – Solo from China, Davide from Italy, Zoe from Switzerland and Vit from the Czech Republic. And together we made some terrific wines. 2018 came off the back of a wetter winter and spring, ensuring there was plenty of moisture in the soils for the vines. Summer certainly dried off and it got warm, very warm, ensuring there was no real disease pressure and the fruit happily went about its way, ripening up and developing flavours.

Our fuller bodied whites loved the warm conditions, particularly our 2018 Pfeiffer Marsanne, which is now showing some lovely toasty characters, along with those ripe stone fruit flavours and honeysuckle notes. Not to be outdone is our 2018 Pfeiffer Chardonnay (a Robyn Pfeiffer pfavourite), showing great complexity and depth, with its peachy fruit, toasty oak and great length on the finish.

The 2018 reds are all characterized by their great colours, punchy ripe fruit profiles and power on the palate. These big styles of wine are slowly tamed by time, and generally age brilliantly, with the rich fruit flavours being retained well into the future. The 2018 Pfeiffer Merlot, 2018 Pfeiffer Tempranillo, 2018 Pfeiffer Winemakers Selection Shiraz and the 2018 Durif all demonstrate the power of the vintage, whilst showing their own

varietal characteristics, and will provide great drinking now and for the next 6-10 years.

It is also wonderful to share the 2023 Funky Pi.G with you – the latest vintage of my "experimental" Pinot Grigio. I made my first Funky Pi.G back in 2017 when one of our growers of Pinot Noir offered me 2 tonnes of Pinot Grigio from his girlfriend's vineyard at the top of the King Valley. I had actually already harvested all the Pinot Grigio we required for the Pfeiffer blend, and didn't really need any more, but I really loved this grower (and his Pinot Noir), so I agreed to help out his girlfriend and take those 2 tonnes of Pinot Grigio. Once I had made that decision, I then thought, what am I going to do with these grapes now??? With nothing really to lose, I decided to try to make the wine in the exact opposite way to how we make the Pfeiffer Pinot Grigio.....so instead of machine harvesting in the cool of the night, we hand harvested in the middle of the day; instead of crushing the grapes to then press them, we hand loaded the whole bunches into the press and pressed them that way; instead of clarifying the juice and fermenting it in tank at cool temperatures, we left all the solids in the juice and fermented in old oak barrels at ambient temperatures, etc, etc.

This all came together to make for a Pinot Grigio that was quite textural, savoury and complex – some may even say "funky"!! And like they say in the classics, the rest

is history!!

I love both versions of our Pinot Grigio, but I implore you to try the 2023 Funky Pi.G this winter with some pork chops and a light apple sauce, or some chicken marinated in lemon and herbs. Grab your flares, put on some 70s music and allow yourself to get a little bit funky!!!

There are so many great wines in the packs, it is hard not to mention them all, but I guess the fun for you is to open them and discover them with your family and friends. It's a tough job, I know.....

Cheers, and happy drinking.

Jen Pfeiffer

Jen.



WELCOME TO WINTER 2024

By Sue Northfield - Wine Club Coordinator



Winter at Pfeiffer Wines is never dull as we commence the season with Roam Rutherglen (Winery Walkabout). We hope that those of you that attended over the weekend had a 'fabulous' time. If you were not aware, we now have a VIP area for our Wine Club members and those attendees that are looking for more of a personal tasing experience.

The second half of the year also means it is time, once again, for our Pfeiffer Wine Lunches.

If you have not made your booking as yet then jump on our (brand new) website and check out the Wine Lunch closest to you. The lunches are a great way to sample some of our latest vintages and how they paired with delicious epicurean fare. They are also a great way to meet fellow local Pfeiffer Wine lovers.

The Sunday before the Melbourne Cup will, of course, see our annual Pfeiffer Prolific being held on The Sunday Creek Bridge. This is when we celebrate the release of our 2024 Pfeiffer Gamay. Yum!

Location	Restaurant	Day & Date	Price	W/C Price
Melbourne City	Marameo	Saturday ,17th August	\$175.00	\$157.50
Kingston, ACT	Pomegranate	Saturday ,31st August	\$175.00	\$157.50
Pfeiffer Prolific	Shaun Duggan Catering	Sunday 3rd November	\$195.00	\$175.50
Geelong	The Empire Grill	Sunday 10th November	\$160.00	\$144.00

In autumn we ran our Wine Club only event, **All that Shiraz**. Our 25 members that attended were treated to 3 tasting sessions over the day. They were able to try 17 different Pfeiffer Shiraz vintages ranging from 2004 to 2022. The Welcome Dinner at Pickled sisters was enjoyed by everyone, with Stuart preparing Robyn's traditional "Steak a la Pfeiffer". This was melt-in-your mouth delicious, especially with the 2017 Pfeiffer Shiraz! A few surprise vintages were also procured for the evening, much to the delight of all attending. Dessert was paired with Chris's shiraz based Vintage Port from 1995. Our "Pfriends of Pfeiffer" Shiraz range was officially release with attendees received a 3 Bottle Pack with matching tea towels.

Our feature wine this Winter is Tempranillo

For those of you that follow The Halliday Wine Companion, you may be aware that our 2021 Pfeiffer Tempranillo rated very well in the 2024 Halliday Wine Companion, with a score of 90/100. The comments from the 2024 Halliday Wine Companion were as follows: -

Great colour goes hand in hand with a deep, spiced, dark cherry fragrance. Another high-ish alcohol Tempranillo offering plenty of flavour oomph and warm textural appeal. Oak tannins with a gentle earthy savouriness bring good structure and firm tannins to a lasting finish.

In this July despatch we are "pre-releasing" our 2022 Pfeiffer Tempranillo!

Our Pfeiffer Tempranillo is well known for its juicy red berry fruits and warm savoury finish. I have paired our 2022 Tempranillo with a delicious warming Hungarian Goulash, a real winter comfort dish!

I hope that you enjoy your Winter 2024 Wine Club Pack and my Hungarian Goulash Recipe. Best wishes from Sue,

Wine Club Coordinator



FROM THE KITCHEN

HUNGARIAN BEEF GOULASH

Ingredients

- 4 tbsp olive oil
- 700g stewing steak, cut into chunks
- 30g plain flour
- 1 large onion, thinly sliced
- 2 garlic cloves, finely chopped
- 1 green pepper, deseeded and thinly sliced
- 1 red pepper, deseeded and thinly sliced
- 1 large zucchini, cut into rounds
- 2 tbsp tomato purée
- 2 tbsp paprika
- 2 large tomatoes, diced
- 75ml dry white wine
- 300ml beef stock, homemade or shop-bought
- 2 tbsp flat-leaf parsley leaves
- 150ml soured cream



Method

1. Heat oven to 180C
2. Heat 1 tbsp olive oil in a flameproof casserole dish or heavy-based saucepan. Sprinkle 700g stewing steak chunks with 30g plain flour and brown well in three batches, adding an extra 1 tbsp oil for each batch. Set the browned meat aside.
3. Add in the remaining 1 tbsp oil to the casserole dish, followed by 1 large thinly sliced onion, 2 finely chopped garlic cloves, 1 green pepper and 1 red pepper, both finely sliced. Fry until softened, around 5-10 mins.
4. Return the beef to the pan with 2 tbsp tomato purée and 2 tbsp paprika. Cook, stirring, for 2 mins.
5. Add in 2 large diced tomatoes, chopped zucchini, 75ml dry white wine and 300ml beef stock. Cover and bake in the oven for 1 hr 30 mins - 2 hrs. Alternatively, cover and cook it on the hob on a gentle heat for about an hour, removing the lid after 45 mins.
6. Sprinkle over 2 tbsp flat-leaf parsley leaves and season well with salt and freshly ground pepper. Stir in 150ml soured cream.

Serve with a delicious glass of 2022 Pfeiffer Tempranillo

