




**PFEIFFER WINES**

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*Thank you for being a part of our 'Pfamily'.*



*Liquor licence No. 32805422*



**PFEIFFER**  
— WINE CLUB —



**NEXT WINE CLUB DELIVERY - JULY 2025**

**CARLYLE CUTTINGS**

**FEBRUARY - JUNE 2025**

Edition 22 Season 1

# Reflections

Welcome to all our 'pfirm pfriends' of Pfeiffers.

A very Happy New Year to you all. We wish you a prosperous and joyful 2025. We certainly look forward to your visits to Rutherglen and Pfeiffer Wines. Like most years we have the district promotions, Tastes of Rutherglen (March), Easter at Pfeiffer Wines (April), Roam Rutherglen (June), and Dark Side of Wine (August) happening and anticipate welcoming many of you at those events.

As we are now in 2025, we excitedly await the grapes to develop all their flavours and colour. Vintage is a time of high anticipation and we all look forward to the first crush. The smell of the fresh grapes and the ensuing fermentation aromas that fill the winery gets the adrenalin going, an essential ingredient of a long vintage. It appears as though vintage will be early this year and may well be a quick vintage. Grapes are on the move and flavours are developing. In a year like this we need to be watchful of the acid levels in the grapes as the acid can fall away quickly with these warm conditions. Wines lacking in acid can be quite flabby and not like the characteristic fresh, crisp wines that the team at Pfeiffer Wines produce.

As I approach my 52nd vintage, the excitement doesn't abate. The vineyard and winery work is a seasonal cycle, with the year's efforts culminating in Vintage. It brings a high degree of satisfaction when we watch the grapes gently tumbling through the crusher and, ultimately, taste the wines produced.

Vintage also has added interest at Pfeiffer Wines as we welcome our international interns. These young people come to experience an Australian harvest and are full of enthusiasm, injecting their infectiousness into the winery. They are here to learn.

However they can also contribute with their ideas and thoughts, sometimes challenging the methods we use, which is wonderful for helping produce enthusiasm and quality outcomes within the cellar. In 2025, we are welcoming a young lady from the Czech Republic and three young men from India, Italy and the US, which is another wonderful cultural mix. We are also welcoming Alexis who has worked casually for us since Year 9 at Rutherglen High School. Alexis has joined the team after completing 2 years of her degree in Wine Science at Charles Sturt University (CSU) and is going to complete her final year by correspondence. We are farewelling Steve who has been with us for 9 vintages and in that time completed his qualifications in Wine Science at CSU. All our team wish Steve the best in his new endeavours.

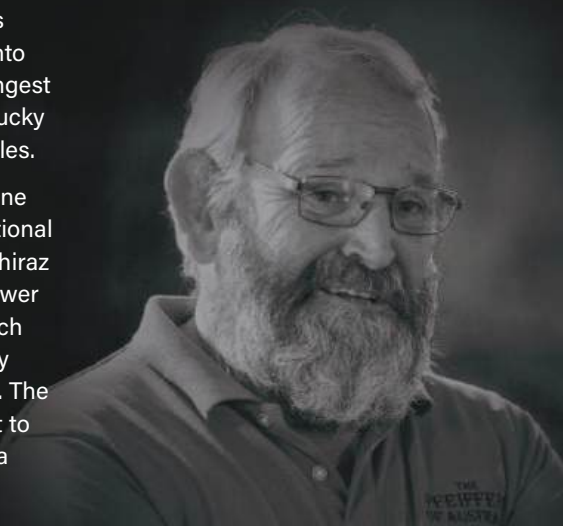
What will be first crushed through the winery? It will be a close finish between Chardonnay and White Frontignac. At the moment the Chardonnay is leading by a short head (if your pack has a Chardonnay, pop it in the fridge and toast the upcoming vintage). It is almost certain, providing the weather is on our side, that the Muscadelle for our delicious Topaque wines will be the last, at the end of April or even into May. Rutherglen certainly has one of the longest vintage periods in Australia and we are so lucky to be able to make a wide range of wine styles.

Our wine packs reflect the wide range of wine styles that we make, ranging from the traditional Australian styles of Riesling, Chardonnay, Shiraz and Cabernet Sauvignon, through to the newer styles to Australia, like Fiano and Sezão. Each wine is a result of the winery team's (lead by Jen) close attention to detail and great care. The team loves to produce wines that they want to sit down with and enjoy with friends (what a great idea!).

Thank you to all our supporters, both long term and new, not only for enjoying our wines but also for sharing them with your friends and introducing Pfeiffer Wines to a wider audience. We are a family winery that appreciates all the support given to the team. Enjoy your tasting packs and for those wines that tickle your fancy, take the opportunity to order some more and add them to your cellar.

In vino veritas,

Chris Pfeiffer



## WINE CLUB PACKS

**MIXED 12 Bottle Pack** ~~\$361.00~~ \$240

- 2024 Pfeiffer Riesling x 2
- 2024 Pfeiffer Fiano x 2
- 2023 Pfeiffer Funky Pi.G
- 2021 Pfeiffer Chardonnay
- 2023 Pfeiffer Pinot Noir
- 2023 Pfeiffer Sezão
- 2022 Pfeiffer Tempranillo
- 2022 Pfeiffer Shiraz
- 2021 Pfeiffer Shiraz
- 2022 Pfeiffer Durif



SAVE \$121

**MIXED 4 Bottle Pack** ~~\$123.00~~ \$90

- 2024 Pfeiffer Riesling
- 2024 Pfeiffer Fiano
- 2023 Pfeiffer Sezão
- 2021 Pfeiffer Shiraz



SAVE \$33

**WHITE ONLY 12 Bottle Pack** ~~\$334.00~~ \$235

- 2024 Pfeiffer Riesling x 2
- 2024 Pfeiffer Pinot Grigio
- 2022 Pfeiffer Chardonnay Marsanne
- 2024 Pfeiffer Fiano x 2
- 2023 Pfeiffer Funky Pi.G x 2
- 2024 Pfeiffer Marsanne
- 2017 Pfeiffer Marsanne
- 2017 Pfeiffer Chardonnay x 2



SAVE \$99

**WHITE ONLY 4 Bottle Pack** ~~\$114.00~~ \$85

- 2024 Pfeiffer Riesling
- 2024 Pfeiffer Fiano
- 2023 Pfeiffer Funky Pi.G
- 2017 Pfeiffer Marsanne



SAVE \$29

**RED ONLY 12 Bottle Pack** ~~\$373.00~~ \$265

- 2023 Pfeiffer Pinot Noir
- 2023 Pfeiffer Sezão
- 2022 Pfeiffer Cartyle Cabernet Merlot
- 2022 Pfeiffer Merlot
- 2021 Pfeiffer Cabernet Sauvignon
- 2022 Pfeiffer Tempranillo x 2
- 2021 Pfeiffer Cartyle Shiraz x 2
- 2022 Pfeiffer Shiraz
- 2022 Pfeiffer Durif
- 2021 Pfeiffer The Piper



SAVE \$108

**RED ONLY 4 Bottle Pack** ~~\$138.00~~ \$100

- 2023 Pfeiffer Pinot Noir
- 2023 Pfeiffer Sezão
- 2021 Pfeiffer Cabernet Sauvignon
- 2022 Pfeiffer Shiraz



SAVE \$38

**FORTIFIED 4 Bottle Pack** ~~\$129.00~~ \$110

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



SAVE \$19

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

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## G'DAY 'PFRIENDS'!!!

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Happy New Year!!! May 2025 bring you happiness, good health and of course, plenty of 'pfine' Pfeiffer wine!!!

What an exciting assortment of wines we have in store for you with our February packs, showcasing some varieties that are brand new to us, and maybe to you too!!

Dad and I love experimenting with new varieties, and new techniques for making wines - you never know what is quite going to stick!! I think back to the very first Tempranillo table wine we ever made - the 2010 Winemakers Selection Limited Release Tempranillo - who knew about a decade later that Tempranillo would almost be a mainstream variety in the Australian wine landscape, and part of the Pfeiffer core range of red wines we produce.

And what about the Funky PiG? The experiment to end all experiments - where I consciously chose to make this small batch of Pinot Grigio in the EXACT opposite way to how I make the Pfeiffer Pinot Grigio!!! The result was indeed a little bit 'pfunky' - and has become a 'pfirm pfavourite' among many of you, with its rich and textural palate and more complex flavour profile.

So, without further ado, I am proud to present to you the very first Pfeiffer Fiano 2024 and the very first Pfeiffer Sezão 2023!!!

Let's start with the Fiano...

Fiano originates from the Campania region of southern Italy. It is a classical Italian variety, with its origins dating back to Ancient Roman times. In the 19th and early 20th century, many growers in Campania ripped up their Fiano vines, as the variety tends to be low-yielding and unprofitable, in favour of some higher yielding varieties such as Trebbiano and Sangiovese. Fortunately, there was a band

of diligent winemakers who maintained their plantings of Fiano, and whose efforts have propelled the wine back into the spotlight today, with new plantings of Fiano in many New World countries, including Australia, Argentina and America, not to mention increased plantings in Campania and other regions in Italy.

Fiano appears to enjoy being grown in a warm, dry climate. It retains its natural acidity in the grapes at full ripeness, making wines that are rich and flavoursome, but with freshness and life. My observations from the vineyard were that it grew with an upright canopy, which allowed plenty of light penetration and air-flow, great for ripening and disease mitigation. It has a fairly loose bunch, with a small berry size, and quite a lot of thickness in the skins. The fruit of the more exposed bunches took on a beautiful golden colour, with flavours of ripe stone fruit, while the fruit of more shaded bunches were quite green in colour, with flavours of citrus and much greater acidity. I think it is these differences in the fruit that provides the aromatic attraction on the nose and the complexity on the palate.

While some of my research into Fiano told me that the wine could handle some oak treatment in the winemaking process, I chose to make my Fiano in an un-oaked style, so I could have a good look at the fruit. I allowed the fruit to have a little skin contact with the juice after machine harvesting to take on some of those intense flavours from the skins. I fermented the juice on light solids, and matured the wine in tank on its yeast lees for 9 months post fermentation, to bring greater texture to the wine and highlight some of the nutty notes.

For me, I find the Pfeiffer Fiano really alluring on the nose. It has an "exotic" quality that I

love - it reminds me of ripe stone fruits like apricots and peaches, with notes of wild herbs and toasted almonds. The palate is rich and full bodied, with a glycerol texture, loads of flavour and a long finish. Unpack this one and put it straight into the fridge 'Pfriends', you won't regret it!!

Now on to the Sezão...

Sezão (also known as Sousão) is a Portuguese variety, originating just north of my beloved Douro Valley, in the Minho region. It wasn't long before it made its way to the Douro Valley, where its intense colour and vibrant acidity was favoured as a blending component in the production of port wines.

When I first came across Sezão, I thought it was a red-skinned AND red-fleshed variety (a rarity in wine), as the colour was so intense when I crushed the grapes. However, it is actually a red-skinned, white fleshed grape, but the skins contain sooo much colour, that the flesh takes on the dark red-purple colour from the skins very quickly (look out Durif!!!).

The viticultural appeal in Sezão lies in its long and slow ripening period. It is generally the last red to be harvested each year. As we look for varieties to complement our warming climate, a late ripening variety like Sezão with an abundance of natural acidity and a propensity not to over-ripen, shows a lot of promise. That is not to say it is without risk - Sezão likes a warm, dry climate and produces tight, compact bunches, so a wet season can see increased risk of disease if there is not sufficient airflow in the canopy.

From a winemaking perspective there is a lot to love too - Sezão is a bit of a conundrum!! It walks a fine line between pretty aromatics and a delicate red-fruited flavour profile, to prolific amounts of colour, acid and potentially tannin

too, so it can be a challenge to balance all those elements. For me, Sezão brings plenty of personality and intense flavour to the table, without as much alcohol and weight, making it a lovely medium bodied red wine so suited to many savoury foods.

Please take a moment to look at the colour of the Pfeiffer Sezão when you pour it - you can't help but be impressed with its intense and vibrant red!! The nose shows plenty of crushed wild berries and dark cherry notes, with hints of violets. Those flavours follow on to the medium bodied palate, with bright acidity and long and savoury tannins providing great length. Try it with our Portuguese rice recipe - the Sezão should shine with this warming, classic comfort family dinner - yum, yum!!

Thank you for your continued support. It is through your great support that we are encouraged to keep pursuing winemaking and viticultural excellence, and to keep challenging ourselves to bring the best and the most interesting wines to your table.

Cheers, and happy drinking,

*Jen Pfeiffer*

Jen



## FROM THE KITCHEN

### DAN PELOSI'S MUM'S PORTUGUESE RICE

Serves 4-6 | 10min prep | 70min cook\*

Recipe via food52.com (photo by Julia Gartland | food stylist: Pearl Jones | prop stylist: Ali Sagle)



#### INGREDIENTS

- ¼ cup olive oil
- 350g linguica (or chorizo) sausage, cut into 3mm coins on a diagonal
- 1 red capsicum, finely chopped
- 1 large white onion, finely chopped
- 1 tsp salt
- 1 tsp freshly ground black pepper
- ½ tsp chilli flakes (optional), or to taste
- 1 tbsp (heaped) smoked paprika
- ⅔ cup tomato paste
- 3 cups chicken stock
- 1 cup long-grain white rice
- 2 dried bay leaves
- 1 handful chopped fresh parsley

**Bonus:** If you wanted to bulk-up this dish, crisp chicken thighs make a great addition. Start off with some chicken thighs skin side down in your pot and cook them over medium heat until the skin releases from the pot, maybe 8 to 10 minutes. Flip over and cook about 5 minutes on the other side. Set the thighs aside, then start your recipe at step 1, using the oil from the chicken instead of the ¼ cup of olive oil. Place the chicken thighs skin side up on top of the rice before you place the pot in oven, and they will finish cooking with the rice.

\*Allow extra time if including chicken in your cook.

#### METHOD

1. Pre-heat the oven to 180° (160° fan)
2. Add the olive oil to a medium-sized oven-safe pot or Dutch oven (if not cooking chicken first). Over low heat, let the oil heat up for about 5 minutes. Add the sausage coins to the pot and spread them out evenly. Cook until the sausage is brown and crispy on both sides, flipping halfway through, about 5 to 7 minutes. Remove the cooked sausage from the pot and set aside on a plate
3. Your pot will have a gorgeous orange oil left in it. To this, add the capsicum, onion, salt, black pepper, and chilli flakes (if using). Cook over medium heat, stirring until the vegetables are browned, about 5 to 7 minutes
4. Add the smoked paprika and stir until fragrant, about 1 to 2 minutes
5. Add the tomato paste and stir until everything is combined and the paste starts to caramelize, about 2 to 3 minutes
6. Add 2 ½ cups of chicken stock to deglaze the pan, stirring until all the crispy bits come off the bottom into the mix
7. Add the rice, bay leaves, and reserved sausage (scraping any oil off the plate into the pan!) and stir until everything comes to a boil
8. If using, add the chicken skin side up on top of the rice, cover your pot and place it in the oven for 35 to 40 minutes, until the rice is cooked through. Check at 25 to 30 minutes, and if you find your rice needs more liquid, (remove the chicken) add the extra ½ cup of chicken stock to the pot, stir (replace the chicken), and place back into the oven to finish
9. When the rice is fully cooked, remove the pot from the oven and keep it covered, off the heat, for 5 to 10 minutes. This will make the rice extra creamy
10. Garnish with the parsley, pour a glass of the **2023 Pfeiffer Sezão**, and enjoy!



## COMING UP

The first half of 2025 is packed with events. Grab your 'pfriends', grab your 'pfamily', and get ready for 'pfun' at Pfeiffer!

### Saturday 8 - Sunday 9 March | Tastes of Rutherglen

A two-day festival of wine, food, and fun. Our Cellar Door is open from 9am on Saturday, and 10am on Sunday with our Menu, matched to our wines, available from 11am. Dave Daly will be performing throughout both days, and there will be other special events to choose from too. Don't forget, there is a shuttle bus service available, so everyone will get to relax and enjoy the weekend. Go to our website or scan this QR code for more details.



Scan Here  
For Further  
Details

### Saturday 8 March | Sunset Wine Down | 5pm - 8pm

To coincide with Tastes of Rutherglen, we will again be serving our 'pfabulous' wines and wine cocktails in the early evening for another great Sunset Wine Down session. Book a spot on our Sunday Creek Bridge, or chill-out in the picnic area, and enjoy the music of Dave Daly as well as a gourmet baguette or grazing plate. There's even a drop-off and pick-up bus via Tastes of Rutherglen too. Go to our website or scan this QR code for more details.



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### Saturday 19 - Sunday 20 April | An Autumn Easter at Pfeiffer

Spend a relaxing Easter at Pfeiffer Wines. With free entry, we'll have something for everyone to enjoy! Book a table on our Sunday Creek Bridge to enjoy a platter and a glass of wine, or sit under the trees while you sip one of our 'pfamous' pink slushies and nibble on a grazing plate. All-the-while listening to Ben Chan, as he performs on Saturday and Sunday afternoons. Go to our website or scan this QR code for more details.



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### Friday 6 June | Giant Warehouse Sale | 9am - 5pm

Yes, it's on again, our annual Giant Warehouse Sale! With lots of different wine varieties on offer, be sure to get in early to grab some bargains - because once they're gone, they're really gone!

## SAVE THE DATE!

Saturday 7 - Sunday 8 June |  
**Roam Rutherglen**

Saturday 5 - Sunday 6 July |  
**Rutherglen In The City | Canberra**

Friday 8 - Sunday 17 August |  
**Dark Side of Wine | Rutherglen**

Saturday 18 October |  
**Rutherglen In The City | Melbourne**