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**PFEIFFER WINES**

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**PFEIFFER**

— WINE CLUB —



ROBYN PFEIFFER ACCEPTING THE TROPHY FROM  
BRIAN NANKERVIS FOR THE MOST SUCCESSFUL EXHIBITOR AT  
THE VICTORIAN WINES SHOW

*Thank you for being a part of our Wine Club “pfamily”.*



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**NEXT WINE CLUB DELIVERY - JULY 2016**

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**CARLYLE CUTTINGS**

— AUTUMN 2016 —

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# Reflections

Hello to our valued “Pfriends” of Pfeiffer,

**Well, it has come around again, vintage has begun and so we ready ourselves to conclude another cycle in the life of a vigneron.**

I remember that 30 years ago we would make our plans around vintage beginning at the start of March. We would commence with Chardonnay hotly pursued by Frontignac and on rare occasions we might pick Pinot Noir for sparkling wine at this time or a little earlier. **Well in 2016 we have Frontignac in the winery before Australia Day! This clearly illustrates that we have a changing climate and with it comes the need to contemplate change within the winery.**

The change in the winery will take on a number of forms. **Initially we need to assess our equipment to allow us to better handle this change.** An earlier vintage means that we are picking our grapes in warmer conditions and that we need to ferment

the juice in warmer weather. This results in our refrigeration requirements rising so we have to assess our refrigeration capability and, in our case, upgrade our plant so we can continue to ferment at the temperatures we choose. It encourages us to pick at times when the heat load is lower and the beauty of machine picking allows us to pick during the coolest part of the day, which is at night. We believe that these are steps that help us continue to make high quality wine.

**Long term planning within the winery will include assessing the varieties of grape that we grow in our various vineyards and their ability to handle the changing climate.** If we wish to maintain our current range of wines, then we may choose to grow some varieties in different areas to those of today, so we continue to receive grapes with the quality we need to make great wine. This can be logistically challenging if we have small vineyards in different areas and encourages partnerships with grape growers to grow the grapes we want for us.

**It is also exciting to contemplate different varieties that will suit our climate at home.** There is a huge array of grape varieties that are available, yet to be introduced to the Australian wine lover. Back in 1989 when we planted some exotic varieties like Touriga Nacional and Tempranillo, who would have thought that in 2016 Tempranillo is almost being considered as a mainstream variety. In 1989 we were considered quite bold in the choice of varieties we were planting. We will continue to seek out and evaluate new varieties that we consider may have a chance of acceptance with our customers. We have a

strong leaning towards the Iberian Peninsula, as there are numerous varieties there begging for consideration. Also, the whole world of varieties from Eastern Europe is opening up to the world with a huge amount of choice. We will attempt to choose varieties that are readily pronounceable, remembering that a lot of people stumble over Gewürztraminer.

**The other major change in our weather patterns is that we now have regular late summer rainfall.**

I first came to the region 43 years ago and then folklore had it, that it didn't rain until “the march”, meaning Anzac Day, and, of course, it always rains on “the march”. This meant that we had wonderfully dry and mild weather for the ripening of our famous fortified varieties, Muscat and Muscadelle (Topaque). We could leave these varieties hanging on the vine gently accumulating sugar and raisining with little threat of disease infecting the grapes, as there was little rain. The more regular summer rainfall of today means that the risk of infection of the grapes has increased and we have had to modify how we train our vines in the vineyard to help combat this increased risk.

**The advantage of earlier vintages means that there is a very slight chance that one year, when Easter is in late April, we might have finished vintage and can enjoy the Easter festivities without having to think about ferments and so on. However, in 43 vintages, I am yet to have Easter off.**

As we come into our vintage period, we look back at the previous vintage and evaluate if there is anything we can do to continue to

make great wine. Naturally we assess the wines ourselves and consider what we can do to improve them. **We also study how we have performed in wine shows (competitions) to determine if our peers also consider that we are doing a good job.** We believe that this is very important as it helps address the issue of “a cellar palate”, ie you have a palate that can't see anything wrong in your own wines and most often you see the problem is in all other wines. **Well, we have something to crow about. 2015 was particularly kind to Pfeiffer Wines in the wine show arena. Pfeiffer Wines were the Most Successful Exhibitor at the Victorian Wines Show. We were also the Most Successful Exhibitor and Champion Winery at the Australian Small Winemakers Show.** This is reassuring to us, however we can't rest on our laurels as you are only as good as tomorrow's wine.

We will take all the results and observations of the previous year as we work to conclude this vintage, so we can continue to produce wines that we are proud of and wish to share with you.

In vino veritas,



Chris Pfeiffer



# WINE CLUB PACKS

## AUTUMN 2016

### MIXED 4 Bottle Pack **\$75** ~~\$106.90~~

Pfeiffer Winemakers Selection 2015 Pinot Gris  
 Pfeiffer 2014 Riesling  
 Pfeiffer 2012 Cabernet Sauvignon  
 Pfeiffer 2013 Shiraz



### MIXED 12 Bottle Pack **\$220** ~~\$315.10~~

Pfeiffer 2015 Pinot Grigio x 2  
 Pfeiffer Winemakers Selection 2015 Pinot Gris  
 Pfeiffer 2014 Riesling x 2  
 Pfeiffer Carlyle 2011 Cabernet Merlot  
 Pfeiffer 2013 Merlot x 2  
 Pfeiffer 2012 Cabernet Sauvignon x 2  
 Pfeiffer 2013 Shiraz  
 Pfeiffer 2010 Shiraz



### RED ONLY 4 Bottle Pack **\$80** ~~\$113.00~~

Pfeiffer 2013 Merlot  
 Pfeiffer Winemakers Selection 2013 Malbec  
 Pfeiffer 2012 Cabernet Sauvignon  
 Pfeiffer 2013 Shiraz



### RED ONLY 12 Bottle Pack **\$230** ~~\$372.50~~

Pfeiffer 2010 Pinot Noir  
 Pfeiffer Carlyle 2011 Cabernet Merlot x 2  
 Pfeiffer 2013 Merlot x 2  
 Pfeiffer Winemakers Selection 2013 Malbec x 2  
 Pfeiffer 2012 Cabernet Sauvignon x 2  
 Pfeiffer 2013 Shiraz  
 Pfeiffer 2010 Shiraz  
 Pfeiffer 2012 Durif



### WHITE ONLY 4 Bottle Pack **\$75** ~~\$91.30~~

Pfeiffer 2015 Pinot Grigio  
 Pfeiffer Winemakers Selection 2015 Pinot Gris  
 Pfeiffer 2014 Riesling  
 Pfeiffer Carson 2012 Gewürztraminer



### WHITE ONLY 12 Bottle Pack **\$220** ~~\$322.20~~

Pfeiffer 2015 Pinot Grigio x 2  
 Pfeiffer 2014 Riesling x 2  
 Pfeiffer 2011 Marsanne x 2  
 Pfeiffer 2006 Chardonnay x 2  
 Pfeiffer Winemakers Selection 2015 Pinot Gris x 2  
 Pfeiffer Carson 2012 Gewürztraminer x 2



[LIMITED RELEASE MUSEUM WINE]

[WINE CLUB ONLY]

## G'DAY "PFRIENDS" AND HAPPY NEW YEAR!!!

It's hard to believe we are already in 2016 – it doesn't seem that long ago that we were all worried about the millennium bug back in 1999/2000! It's certainly true what they say – time flies when you're having fun!

And I'm certainly having fun – **I am one of the very lucky people in the world that gets to work in a job that they love!** In fact, I would say I am addicted to winemaking (and no, I don't mean the drinking part, though that is a lovely bonus to the job). **I am incredibly inspired with every vintage, every wine that we put together, every job that needs to be done – and am always trying to think of ways to make better wines, and of course different and interesting wines too.**

It's great to be able to share some of these inspirations with you guys, with our Winemakers Selection range for the wine club packs. Some of you will remember that the very first Tempranillo and the very first Pinot Grigio we ever made were released under our Winemakers Selection label – these were so well received by you all, that they have been introduced into the main range and are now some of our most popular wines.

**We are show-casing another couple of fantastic wines from this range in our packs this month – the Winemakers Selection Pinot Gris 2015 in our mixed and white packs, and the Winemakers Selection Malbec 2013 in our red packs.**

The Pinot Gris is grown in the high reaches of North East Victoria's Alpine Valley – this is a beautiful site, perched on top of the hill and overlooking the rolling hills and valley floor below. Of course you'd be happy if you were grapes living up there!!!! This elevated site gives us terrific natural acidity and lovely freshness and delicate fruit characters too.

**I often get asked what is the difference between Pinot Gris and Pinot Grigio** – they are the same grape, the Italians call it Grigio and the French, Gris. The grapes have white flesh, and a greyish (hence the gris/grigio) – pinkish –

brownish coloured skin. Typically Pinot Grigios are drier, more acidic, lighter and crisper than Pinot Gris, which are fuller in body, more aromatic, fuller flavoured, textured and fruit driven.

In keeping with this theme, I aimed to make a lovely aromatic, fruit driven and textured style of Pinot Gris for my Winemakers Selection – it's full of lovely pear-like fruit, with some floral and aromatic notes too. The palate is fruit driven, with good mid-palate flavour and intensity and a lovely long finish. Just the thing to come home to on a warm February's evening!

**Our Winemakers Selection Malbec 2013 has come from one of our oldest growers, Ken Read's vineyard in Oxley.** We have purchased Cabernet, Shiraz and Chardonnay from Ken for around 25 years. He has always grown the Malbec too, but he has mostly used this fruit for his own winemaking. **It's now clear that 2013 was a great red vintage** – and we could see this potential in the vineyard, when Ken showed us it on one of our vineyard visits there. How could we say no to this fruit?

Some of you may remember the story of our first Winemakers Selection Malbec back in 2010 – it was Mum's (Robyn's) first attempt at making wine – you may remember her threats of making it in the lovely white porcelain bathtub! Well, while Mum was not so determined to make the Malbec on this occasion, she certainly had a hand (or should I say foot?) in it! **Made in a very traditional style, in open vats, Mum helped me and the team with our foot treading duties for the Malbec.** We seem to be doing more and more foot treading these days, as I really love the gentle nature of it, giving us soft tannins and respecting the fruit. The wine was then matured in French oak barriques for 12 months prior to bottling.

Our Malbec has a lovely purple red colour, with an aromatic nose of mixed berries, violets and mint. The palate has plenty of berry fruit, classic firm Malbec tannins for long term ageing and a savoury finish. Yum yum!

**I do hope you enjoy these two special wines, made especially for you and only available to you.** They form the basis of some wonderful selections of wines in these packs, which I hope you thoroughly enjoy. And rest assured, I will continue to remain inspired to make the best wines I can for us all in the future!

Cheers, and happy drinking,

*Jen Pfeiffer*

Jen Pfeiffer



# WHAT'S ON

## Saturday 5th and Sunday 6th March 2016 PFEIFFER PFEST

Pfeiffer Pfest is a two day celebration of non-stop music showcasing talented independent musicians, award winning wines and gourmet foods all within the iconic setting at Pfeiffer Wines, in historic Rutherglen.

The Pfeiffer Pfest will feature a rolling line up of artists who will present a range of music from folk to blues, country, rock and world as well as blue grass and indie throughout the two days.

<b>Where</b>	Pfeiffer Wines
<b>From</b>	10am – 7pm Saturday 10am – 4pm Sunday
<b>Cost</b>	\$10pp Per Day   Under 16 FREE
<b>Food</b>	The Pfeiffer Pfest is fully catered for by The King River Café. Vegetarian and Kids food options will be available. Cheese platters served all day. You are very welcome to pack your own picnic to bring along but please remember NO GLASS.
<b>Drinks</b>	Both our outdoor bar and our cellar door will offer a large selection of award winning Pfeiffer wines throughout the weekend. Wine cocktails and Seriously Pink slushies as well as a selection of non-alcoholic drinks and fresh espresso coffee will be available all weekend. Bring your water bottle to refill throughout the day. Our event is strictly no BYO alcohol.
<b>Festival Glass</b>	\$5
<b>BYO</b>	Chair, Beanbag or Rug.

## Saturday 12th and Sunday 13th March 2016 TASTES OF RUTHERGLEN

Tastes of Rutherglen is Rutherglen's finest wine and gourmet food event held on the Victorian Labour Day Long Weekend. With award winning wineries partnering with leading regional chefs and producers, Tastes of Rutherglen is the perfect way to sample the best of what the region has to offer.

Pfeiffer Wines is excited to again team up with the amazingly talented Adam Pizzini from Rinaldo's to provide two sumptuous food wine matches over the festival weekend – a savoury dish and our Pfeiffer Tempranillo on the Saturday and as is tradition, something sweeter on Sunday perfectly matched to our decadent Late Harvest Muscadelle.

Dave Daly is Pfeiffer "pfamily" and we are thrilled he is back to entertain us all weekend with his beautiful sounds and his soulful lyrics on both days.

<b>Where</b>	19 participating Winemakers of Rutherglen wineries
<b>From</b>	Pfeiffer Wines meals are from 11am – 4pm. Our cellar door is open from 9am on Saturday and from 10am on Sunday.
<b>Tickets</b>	Meal + Wine Vouchers and Festival tickets can be purchased through the Tastes Of Rutherglen website or at participating wineries throughout the weekend.
<b>TAC Shuttle</b>	The TAC shuttle bus leaves from the Rutherglen Wine Experience every ½ hour.

## Saturday 12th March 2016 PFEIFFER WINES TASTES OF RUTHERGLEN DINNER

Join us in our iconic winery setting for a magical evening of "pfine" wine, "pfantastic" "pfood" and "pfabulous" "pfolk" – a unique Tastes of Rutherglen event that should not be missed.

<b>Where</b>	Pfeiffer Wines
<b>From</b>	7.30pm – 11pm
<b>Cost</b>	\$130pp (\$117pp Pfeiffer Wine Club Members). <i>A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.</i>

## Saturday 26th and Sunday 27th March 2016 AN AUTUMN EASTER AT PFEIFFER WINES

Blue Sky, Vibrant, Rich Colours, Warm Days, Cool Nights, Fine Wine, Outdoor Music, A Gathering of Family and Friends – An Autumn Easter at Pfeiffer Wines.

<b>Where</b>	Pfeiffer Wines
<b>To Eat</b>	Gourmet Picnic Hampers On The Bridge - 24 hours' notice required
<b>To Drink</b>	Award winning wines plus wine cocktails, Seriously Pink Slushies and Non-alcoholic Mocktails
<b>To Do</b>	Pentaque, Totem Tennis, Quoits, Turtle "feeding", Hopscotch, Box Castle Building
<b>Cost</b>	FREE entry

## Saturday 2nd April 2016 AUTUMN FARMERS MARKET

As the first leaves change colour and the nights turn cooler, it is clear that autumn is upon us. What better way to celebrate this new season than to stock up the pantry with a delicious assortment of autumnal produce? With seasonal staples, gourmet indulgences, autumn fruits and vegetables, fresh flowers, hot food and great coffee available it is the perfect excuse to join us to celebrate all things autumn within our picturesque winery grounds, surrounded by the beautiful colours of autumn.

<b>Where</b>	Pfeiffer Wines
<b>From</b>	9am – 3pm
<b>Cost</b>	FREE entry
<b>Music</b>	Violinopia

## Friday 10th June 2016 GIANT WAREHOUSE SALE

We will have wine galore at our annual giant warehouse sale, always held on the Friday before Winery Walkabout. Make sure you are early to snap up a bargain!

<b>Where</b>	Pfeiffer Wines
<b>From</b>	9am-5pm
<b>Cost</b>	There are bargains galore to be had...but remember, the early bird catches the worm!

## Saturday 11th and Sunday 12th June 2016 WINERY WALKABOUT

Join us at Pfeiffer Wines for a weekend of fun and festivities. We will have a great selection of new vintages, old "pfavourites" and award winning Pfeiffer wines under the Big Tent, in the Winemakers Reserve Room (\$10pp Pfeiffer Wine Club and Pfriends Of Pfeiffer FREE), within the Liquid Lounge and at the Bridge Bar.

We have some new wine cocktails and our Seriously good Seriously Pink Slushies are back. Join in on one of our FREE Winemaker Wine Masterclasses (Saturday Only and Bookings Essential) and enjoy FREE Wi-Fi all weekend.

The Rutherglen Cricket Club will be on hand again raising funds for the club by serving up egg and bacon rolls, kranskys, beef and gravy rolls and lots more...all at good prices. We will have Cloud 9 on hand with their fabulous coffee and fresh pretzels from Bridge Road Brewers. Cheese platters will also be on sale all weekend.

Capture the day with a personalised photo bottle. Have a dance to your favourite tunes at the juke box and don't forget to take home a Pfeiffer Commemorative Walkabout wine pack (or two).

**Bookings** Pfeiffer Wines 02 6033 2805

## Sunday 19th June 2016 PFEIFFER WINES BRISBANE LUNCH

Join us for a LOW + SLOW Sunday WINTER feast at one of Brisbane's hottest new restaurants. Wooden Horse boasts a combination of two brothers joining forces to create an unforgettable dining experience. Combine that with Pfeiffer's "pfine" wine in the company of "pfabulous pfolk"...YOU, makes this a dinner you should not miss!

<b>Where</b>	Wooden Horse Restaurant, 278 Junction Road, Clayfield QLD 4011
<b>From</b>	12pm – 4.30pm
<b>Cost</b>	\$150pp (\$135pp Pfeiffer Wine Club Members)
<b>Bookings</b>	Pfeiffer Wines 02 6033 2805

## Friday 1st – Sunday 31st July 2016 PFEIFFER WINES PHOTOGRAPHIC EXHIBITION

Celebrate the works of some of the "pfines" photographers in our region when they showcase their "pfabulous" photographic pieces within our historic cellar door. Visitors are also invited to participate in the People's Choice Award by voting for their "pfavourite" photograph. Entry is free and all exhibitions photographs are available for sale.

<b>Where</b>	Pfeiffer Wines
<b>From</b>	Winery Hours
<b>Cost</b>	FREE entry

## Saturday 2nd July 2016 WINTER FARMERS MARKET

Brisk mornings, woollen jumpers and roaring fires... winter is well and truly here. What better way to celebrate this new season than to stock up on your favourite winter produce at our Winter Farmers Market. We will have hot food, live music and good coffee, and of course an array of the best winter produce available, from the crisp heads of broccoli and cauliflower to new season apples and pears. Nuts, cheese, bread, olives, meat and much more...we will have all the necessities that you will need to get you through the cold winter days.

<b>Where</b>	Pfeiffer Wines
<b>From</b>	9am – 2pm
<b>Cost</b>	No charge
<b>Music</b>	Michael Brennan

FOR MORE DETAILS CHECK OUT OUR WEBSITE [WWW.PFEIFFERWINES.COM.AU](http://WWW.PFEIFFERWINES.COM.AU)