



PFEIFFER WINES

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PFEIFFER
— WINE CLUB —



Long term barrel maturation of our precious Muscats.

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



NEXT WINE CLUB DELIVERY - OCTOBER 2019

CARLYLE CUTTINGS

Reflections

Welcome to our wonderful Wine Club Members,

July 2019 sees the introduction of our first Fortified Wine Pack. This is an exciting time for all at Pfeiffer's, as we see fortified wines as an integral part of our offering and we are keen to be seen as one of the finest producers in the country.

We are certainly one of the few producers remaining in Australia that produce a comprehensive range. We have the appetising Aperas, the beautifully balanced fortified reds, notably the Tawny and the Christopher's VP and of course, Rutherglen's offering to the world of wine, the lip-smacking, delectable Rutherglen Topaques and Rutherglen Muscats. They are all a joy to work with, especially as we nurture and watch them develop in barrel.

We are so keen on fortified wines because they do take time to nurture and, as I often say, they are like your children. You nurture them, you have some influence on them and share in the joy as they develop with age (hopefully without any hiccups along the way).

The key factors to the development of great fortified wine are:

1. Grapes. The choice of the grapes for the wine style and the ensuring of the optimum maturity in both flavour and sugar balance.

2. Spirit. We add grape spirit in the making of the wine to prevent the fermentation of all the natural sugar in the grapes. We add, by volume, around 20% of spirit, which is a big dilution of the wine and can have an impact on the flavour of the wine. Therefore, choice of the appropriate spirit is very important. In our tawny styles, we like our spirit to have some

grape flavour remaining as you would find in a brandy. In our Muscats and Topaques we want a neutral spirit that does not compromise the beautiful fruit flavours.

3. Maturation In Barrel. A critical part, as we can barrel mature our wines for in excess of 25 years. The changes that occur during this period are what gives the caramels, nuttiness and development of the wine.

All these factors come together to make the delicious wines many of you enjoy.

I would now like to share with you some more about barrel maturation at Pfeiffer Wines, we use a lot of oak barrels for the maturation of a number of our wines.

Our red wines are matured in new oak barrels. Each year we purchase a number of new oak barrels for this maturation. New oak barrels provide a number of benefits towards red wine maturation.

1. New oak barrels impart flavour to the wine. This flavour is often described as vanillin, coconut, toast and spice.

2. New oak also imparts oak tannins to the wine and the winemaker must constantly assess the impact of these tannins during maturation.

3. Oak barrels allow the exchange of oxygen into the wine through the pores of the oak barrel. This exchange allows changes to occur within the wine through a micro-oxygenation process. This process also helps stabilise colour and tannins within the wine.

4. Evaporation of the wine occurs from the barrel which can slightly concentrate the wine.

These are the major factors that are pursued to help create our red wines. Each fill of a barrel results in the extraction of the flavours

of oak and each subsequent fill of the barrel will extract less character than the fill before.

In our fortified wine maturation, we use barrels that have been filled a number of times so that there is little oak character and tannin left to extract from the barrel.

This is because we are not seeking these flavours in our fortified wines and generally the barrels used are a minimum of 10 years old and we are using barrels that are up to fifty years old.

So what part do these older barrels play in the maturation of our fortified wines?

1. The barrels allow the ingress of oxygen into the wine via the pores in the wood.

This causes changes in the wine over the years of the maturation. One of the changes is **the caramelisation of the grape sugars taking the flavour through butterscotch to golden syrup to treacle to mocha.** In the drier wines the oxidation delivers those lovely nutty flavours.

2. The other major change is through the evaporative losses during the maturation.

In our winery this is about 3% per year

and results, over a number of years, in the concentration of the wine. **As the wine grows older you achieve the deepening of colour and an increased lushness and nuttiness in the wine.**

The winemaker's job is to monitor all these changes, also ensuring that the wine is not spoilt by unwanted bacteria. A decision by the winemaker is then made as to when all these changes have led us to the delicious wines like those in our first fortified pack.

Jen and I both encourage you to share in the passion that is fortified wine. **Enjoy and savour the flavours that linger longer.**

In vino veritas



Chris Pfeiffer



WINE CLUB PACKS

MIXED 4 Bottle Pack **\$85** ~~\$102.40~~

2017 Pfeiffer Riesling
2015 Pfeiffer Chardonnay
2017 Pfeiffer Carlyle Cabernet Merlot
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz



MIXED 12 Bottle Pack **\$230** ~~\$346.30~~

2017 Pfeiffer Riesling x 2
2015 Pfeiffer Chardonnay x 2
2012 Pfeiffer Marsanne
2017 Pfeiffer Carlyle Cabernet Merlot x 2
2012 Pfeiffer Merlot
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz x 2
2016 Pfeiffer Durif x 2



WHITE ONLY 4 Bottle Pack **\$80** ~~\$111.90~~

2017 Pfeiffer Riesling
2015 Pfeiffer Chardonnay
2017 Pfeiffer Funky Pi.G
2012 Pfeiffer Marsanne



WHITE ONLY 12 Bottle Pack **\$225** ~~\$275.70~~

2019 Pfeiffer Riesling
2017 Pfeiffer Riesling x 2
2018 Pfeiffer Pinot Grigio
2017 Pfeiffer Carlyle Chardonnay Marsanne x 2
2015 Pfeiffer Chardonnay x 2
2017 Pfeiffer Funky Pi.G x 2
2012 Pfeiffer Marsanne
2017 Pfeiffer The Carson Gewürztraminer



RED ONLY 4 Bottle Pack **\$90** ~~\$121.50~~

2017 Pfeiffer Carlyle Cabernet Merlot
2012 Pfeiffer Merlot
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz
2016 Pfeiffer Durif



RED ONLY 12 Bottle Pack **\$250** ~~\$321.50~~

2017 Pfeiffer Pinot Noir x 2
2017 Pfeiffer Carlyle Cabernet Merlot x 2
2012 Pfeiffer Merlot
2016 Pfeiffer Cabernet Sauvignon
2016 Pfeiffer Tempranillo
2016 Pfeiffer Carlyle Shiraz x 2
2016 Pfeiffer Winemakers Selection Rutherglen Shiraz
2016 Pfeiffer Durif x 2



FORTIFIED 4 Bottle Pack **\$100** ~~\$122.90~~

2012 Pfeiffer Christopher's VP
Pfeiffer Rutherglen Topaque
Pfeiffer Rutherglen Muscat
Pfeiffer Classic Rutherglen Muscat



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

G'DAY "PFRIENDS"!!!

I hope you're keeping warm this winter! **We have experienced some very cold and frosty mornings of late, which is always an indication of a very dry winter.**

Ideally, we would like to receive much of our annual rainfall during winter and into the early parts of spring, however **with our changing climate, we often see more rain falling in the latter parts of spring and early summer.**

The weather conditions throughout the whole year impact the quality of the finished wine. With no two years ever being the same, it makes for a very interesting and challenging job (which I think is a good thing!).

For example, **2019 was an exceptionally dry and hot spring and summer;** 2018 was mild in terms of temperature, but still very dry; and **2017 was cooler and quite wet throughout the spring and into summer.**

Typically, we like the mild and drier vintages. Too much rain and it can put a lot of disease pressure on the fruit, and too much heat can cause rapid sugar accumulation without the flavour development in the fruit.

Certainly when we were in the 2017 vintage, I felt that it had potential as a good white vintage, but I wasn't too confident about the quality of the reds.....I thought perhaps it had been too cool, and that we wouldn't get the fullness and depth of flavour we all enjoy in our reds.

Well I'm pleased to say, I got that WRONG!!!!

With all the table wines safely locked away in the bottle, it's safe to say that **2017 has been a wonderful vintage for both our red and white table wines. It's a vintage that has brought us a lot of success in the wine show circuit, and a lot of enjoyment at the dinner table too.** I'm delighted to showcase a couple of my favourites from the 2017 vintage in your July packs.

The Pfeiffer Riesling is an absolute "pfavourite" in our "pfamily". And the 2017 is a beauty with a big future! Riesling is one variety that loves a cooler growing season. These conditions preserve the delicate aromatics in the fruit/wine, as well as the grapes natural acidity.

As a young wine, the 2017 Riesling was quite reserved, dry and delicate, but **with a couple of years in the bottle, it is just starting to reveal a little more of its personality, with richer citrus flavours, and a lovely 'sherbet-y' palate, all the while so lovely and fresh.**

The 2017 Pfeiffer Carlyle Cabernet Merlot has been a huge hit with our customers! Like the Riesling, Cabernet and Merlot both respond quite well to cooler and wetter growing seasons. They both have quite thick and tough skins, which helps in the battle against botrytis and bunch rots with rain.

The cooler conditions also help promote more of the dried herb-like characters in the aroma of the varieties. The 2017 Cabernet Merlot is showing a lifted and perfumed bouquet and a wonderful balance of elegant, yet satisfying, fruit flavours on the palate that linger on and on and on and on!! **It's a wine with a real polish to it – it really has lovely balance and a super silky mouthfeel. Yum!**

I do hope you enjoy both these gems, and all the wines in our packs, enjoying the diversity of each vintage along the way!!!

Cheers, and happy drinking,

Jen Pfeiffer

Jen.



WHAT'S ON

Sunday 4th August 2019 PFEIFFER WINES MELBOURNE LUNCH

We are THRILLED to be back at the French Brasserie in Malthouse, the heart of town, for the 2019 Melbourne Sunday Wine Lunch.

SOLD OUT

Where The French Brasserie, 2 Malthouse Lane, Melbourne VIC 3000
From 12PM – 4PM
Cost \$150pp
(\$135pp Pfeiffer Wine Club Members)
Bookings Pfeiffer Wines 02 6033 2805

Sunday 25th August 2019 PFEIFFER WINES SYDNEY LUNCH

BÓRN is the 3rd venue in the Tapavino stable and takes its cue from the best restaurants in and around El Born, Barcelona.

SOLD OUT

Where BÓRN By Tapavino, 9A/23 Barangaroo Avenue, Barangaroo NSW 2000
From 12PM – 4PM
Cost \$150pp
(\$135pp Pfeiffer Wine Club Members)
Bookings Pfeiffer Wines 02 6033 2805



Sunday 8th September 2019 PFEIFFER WINES CANBERRA LUNCH

Nestled in the heart of Kingston, Pomegranate is a charming neighbourhood restaurant that puts a creative spin on refined, seasonal fare.

Focusing on Modern Australian food, drawing flavours and inspiration from the Mediterranean, Chef Erkin Esen will create a seasonal selection of mouth-watering courses reflecting the best of the season and the freshest possible ingredients for us, all superbly matched to our award winning Pfeiffer wines. We hope you can join us!

Where Pomegranate, 31 Giles Street, Kingston ACT 2604
From 12PM – 4PM
Cost \$150pp
(\$135pp Pfeiffer Wine Club Members)
Bookings Pfeiffer Wines 02 6033 2805

Sunday 29th September 2019 SPRING FARMERS MARKET

NOTE – Once Off Change Of Day...this Market is on SUNDAY.

Our dedicated regional producers and growers will showcase an array of the freshest spring produce available, from crisp asparagus to new season garlic, and gourmet cheese, to artisan sourdough breads.

There will be hot food and fresh coffee all day, live music and of course all of our award winning Pfeiffer wines will be available for tasting and sale.

Where Pfeiffer Wines
From 9am – 3pm
Cost FREE Entry
Music Violinopedia

Saturday 5th - Sunday 6th October 2019 SCARECROWS SAUSAGES & SHIRAZ

A two day weekend where quirky and colourful scarecrows leap to life amid a spring celebration of Shiraz, sausages and song!

Where Pfeiffer Wines
Cost FREE Entry
Music Richard Perso Both Days
Food King Valley BBQ



Saturday 12th October 2019 PFEIFFER WINES HOBART LUNCH

Occupying the historical space of one of Hobart's oldest buildings, Ettie's produce simple, elegant dishes that champion the local produce of Tasmania.

Vladimir Panevin and his passionate team will ensure we have a wonderful lunch of "pfantastic pfood" beautifully presented with lots of our "pfine" Pfeiffer wines. We hope you'll be able to join us.

Where Ettie's, 100 Elizabeth Street, Hobart TAS 7000
From 12PM – 4PM
Cost \$150pp
(\$135pp Pfeiffer Wine Club Members)
Bookings Pfeiffer Wines 02 6033 2805

FROM THE KITCHEN

BEST EVER CHOCOLATE SELF SAUCING PUDDING

Ingredients

pudding

- ¾ cup caster or white sugar
- 1 cup self raising flour
- ½ cup of cocoa
- 2 tablespoons butter (Melted)
- ½ cup milk
- 2 teaspoons vanilla extract or essence

Topping

- 1 cup brown sugar
- ½ cup cocoa
- 1 cup water

Method

pudding

Preheat the oven to 180°C.
Sift the dry ingredients into a mixing bowl and stir to combine.

Add the melted butter, milk and vanilla to the dry ingredients and mix until well combined.

Spoon the batter into a lightly buttered baking dish. (Medium size, about 20 x 24) Make sure the dish has sides a couple of inches high to allow room for the topping.

Topping

Mix together the brown sugar, and cocoa, scatter evenly over the top of the pudding batter.

Carefully pour the cup of water over the topping.

Place into the oven and cook for approximately 45 minutes. Serve with a big dollop of fresh cream and a glass of **2012 Pfeiffer Christopher's VP.**

Find more great recipes on our website at: <https://www.pfeifferwinesrutherglen.com.au/home/resources/recipes>



FOR MORE DETAILS CHECK OUT OUR WEBSITE WWW.PFEIFFERWINES.COM.AU