



PFEIFFER WINES

PO BOX 35

167 DISTILLERY ROAD
WAHGUNYAH VICTORIA
AUSTRALIA 3687



TEL: (02) 6033 2805
FAX: (02) 6033 3158

CLUB@PFEIFFERWINES.COM.AU

WWW.PFEIFFERWINES.COM.AU



PFEIFFER
— WINE CLUB —



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



NEXT WINE CLUB DELIVERY - FEBRUARY 2019

CARLYLE CUTTINGS

WINE CLUB PACKS

MIXED 4 Bottle Pack ~~\$108.90~~ \$75

2018 Pfeiffer Pinot Grigio
2014 Pfeiffer Riesling
2015 Pfeiffer Winemakers Selection Malbec
2015 Pfeiffer Durif



MIXED 12 Bottle Pack ~~\$290.80~~ \$220

2018 Pfeiffer Pinot Grigio x 2
2014 Pfeiffer Riesling x 2
2016 Pfeiffer Chardonnay
2016 Pfeiffer Carlyle Cabernet Merlot
2015 Pfeiffer Winemakers Selection Malbec
2014 Pfeiffer Cabernet Sauvignon
2016 Pfeiffer Carlyle Shiraz x 2
2016 Pfeiffer Shiraz
2015 Pfeiffer Durif



RED ONLY 4 Bottle Pack ~~\$106.00~~ \$80

2016 Pfeiffer Carlyle Cabernet Merlot
2015 Pfeiffer Winemakers Selection Malbec
2016 Pfeiffer Shiraz
2015 Pfeiffer Durif



RED ONLY 12 Bottle Pack ~~\$314.00~~ \$230

2016 Pfeiffer Carlyle Cabernet Merlot
2015 Pfeiffer Winemakers Selection Malbec x 2
2014 Pfeiffer Cabernet Sauvignon x 2
2017 Pfeiffer Tempranillo x 2
2016 Pfeiffer Carlyle Shiraz x 2
2016 Pfeiffer Shiraz x 2
2015 Pfeiffer Durif



WHITE ONLY 4 Bottle Pack ~~\$93.40~~ \$75

2018 Pfeiffer Pinot Grigio
2014 Pfeiffer Riesling
2016 Pfeiffer Chardonnay
2015 Pfeiffer Winemakers Selection Pinot Gris



WHITE ONLY 12 Bottle Pack ~~\$279.70~~ \$220

Pfeiffer Sparkling Pfizz White
2018 Pfeiffer Pinot Grigio x 2
2014 Pfeiffer Riesling x 2
2017 Pfeiffer Funky Pi.G
2017 Pfeiffer Carlyle Chardonnay Marsanne
2016 Pfeiffer Chardonnay x 2
2015 Pfeiffer Winemakers Selection Pinot Gris x 2
2014 Pfeiffer Carlyle Gewürztraminer



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

G'DAY "PFRIENDS" !!!

G'day Pfriends,

What a lovely shot on the front cover of our Carlyle Cuttings! This was taken earlier this year, on International Women's Day, which happens to fall during vintage.

My mum, whom all of you know as Robyn, has been the "pface" of Pfeiffer Wines for the past 34 years since Mum and Dad purchased the property in 1984.

I am constantly being told stories from customers old and new about experiences you have shared with Mum at the cellar door. Mum has the rare combination of being a great listener (wish I inherited that trait!), but also a great storyteller (anyone who has been at one of our functions will attest to that!). This combination proved to be perfect for her role in the cellar door of what we would now call Sales and Marketing Manager.

I remember being in primary school and coming down to cellar door straight off the school bus to tell Mum something about my day....invariably she would be serving some customers and would hold one finger out to indicate to wait, as I would be tugging away at her skirt or pants. **The customer always came first** – she was not going to interrupt the conversation to talk to me, at least not until the time was appropriate.

Mum has well and truly set the standard for the customer service we strive to achieve, across all levels of our business. When we receive the lovely emails, Facebook messages, Trip Advisor reviews that comment on our wonderful staff, I am sure it is because they have been schooled by Robyn Pfeiffer.

Mum often says she is in the unenviable position of being the wife of one winemaker and the mother of the other!!!! What she is

really trying to say is that she has often been the jam in the sandwich between Dad and I, who often challenge each other with our ideas for the business and what we think is right.

However, Mum is selling herself a bit short there.....not only is Mum the glue that makes everything stick, she has also had a little dabble in winemaking herself!!! **In fact, if it wasn't for Mum, we wouldn't be making the very special Pfeiffer Winemakers Selection Malbec today** (the 2015 vintage features in your Mixed and Red packs).

We have two rows of Malbec in our Sunday Creek vineyard, which we have traditionally always picked into something else, as the quantity was too small to make it as its own wine.

Back in 2010, Mum mentioned to Dad that SHE wanted to make a Malbec.

Dad was engrossed at the time in something on the ABC, and just proceeded to turn the volume up on the TV!

Mum told Dad she was going to pick the grapes herself, then ferment them in the bath tub (which I've got to say, I thought was an unusual choice, as she'd just had the bathroom renovated and the bath tub re-enamelled in white).

Dad was certainly not taking her seriously, and moved his chair closer to the telly and turned up the volume AGAIN!!!!

Hearing this conversation play out, and not wanting Mum to turn her bathtub's colour from white into pink, **I offered to help Mum make her very first wine!!** By this time, Dad was well and truly ignoring us, so we worked out our plan.

We would harvest the grapes by hand, Mum would foot tread the grapes in an open fermenter and manage the fermentation, with

my help. We would then press the grapes directly into barrel for maturation prior to bottling.

So the day came and we picked the Malbec.....and the 2010 Pfeiffer Winemaker's Selection Malbec was created. So good was Mum's wine, the Winemaker's Selection Malbec became a regular thing, as we made a 2013, a 2015 and a 2016 vintage.

The 2015 vintage featured in the packs, is a delicious wine, with a lovely vibrant, purple red colour and a fragrant nose of mulberries, plums and blackberries. The palate is fruit driven, medium to full bodied, with bright and juicy fruit flavours, fine tannins and lovely length. It's a perfect partner to lamb chops and mint jelly, baked gnocchi with gorgonzola or even kangaroo seasoned with native Australian herbs and spices.

So next time your partner turns the telly up on you, be inspired by Robyn, follow your dreams and have a glass of Malbec!!!!

Best wishes for a very happy Christmas and "pfabulous" 2019.

Cheers,

Jen Pfeiffer

Jen Pfeiffer



WHAT'S ON

Thu 1st November – Fri 30th November 2018 ARTIST IN RESIDENCE – ANN KILLEEN + PAUL BLAKE

Ann Killeen and Paul Blake are self-confessed photographic addicts. They are addicted to catching the light and recording the beauty of the four seasons of Rutherglen through their lens.

Their exhibition entitled "A Bridge With A View", features many photographs they have taken of the views, vines and wildlife at Pfeiffer Wines from the wineries Sunday Creek Vineyard and Sunday Creek Bridge.

All exhibitions photographs are available for sale and a 2019, "A Bridge With A View calendar" will also be available to purchase throughout the month.

Medium Photography
Where Pfeiffer Wines
Cost FREE Entry

Sunday 4th November 2018 PFEIFFER'S "PFAMOUS" PFROLIC ON THE BRIDGE

The very "pfirst" Pfeiffer Pfrolic on The Bridge was celebrated way back in 1986. More than three decades on, this iconic lunch is still going strong.

Always held on our bridge on the Sunday prior to the Melbourne Cup, the Pfeiffer Pfrolic heralds the release of the newest vintage of Pfeiffer Gamay. Join us this year to help celebrate the release of our Pfeiffer Gamay from vintage 2018 with a brunch into lunch that includes some of our "pfinest" Pfeiffer wines, a "pfeast" of "pfabulous" "pfod" and of course a "pfrolicking" good time.

Where Pfeiffer Wines Sunday Creek Bridge
From 11am
Cost \$150pp (\$135pp Pfeiffer Wine Club Members).
Transport A bus pick up/drop off service is available for an additional \$15pp if staying within the townships of Wahgunyah, Corowa or Rutherglen.
Bookings Pfeiffer Wines 02 6033 2805



Sunday 2nd December 2018 ARTISAN CHRISTMAS MARKET AND CAROLS BY THE CREEK

Stroll around the many "pfabulous" stalls featuring the works of our passionate local artists, artisans and makers, and stock up on all your special Christmas gifts.

Christmas carols and entertainment throughout the day include The Scots School Albury Pipe Band, the Murray Conservatorium Choir and Sing Australia – Corowa. King Valley BBQ and Cloud 9 Coffee will be providing the food and hot coffee and of course there will be lots of "pfine" wine to try and buy; all within the shady grounds of Pfeiffer Wines.

Where Pfeiffer Wines
From 11am - 4pm
Cost FREE Entry

Thu 27th December 2018 – Sun 6th January 2019 PFEIFFER WINES BRIDGE BAR

"Sitting under an umbrella on the century-old Sunday Creek Bridge on a clear late summer afternoon at Pfeiffer Wines in Wahgunyah would have to be one of the great Australian pleasures." Mark Eggleton

We have to agree with Mark, and this Summer you can also enjoy the view from our Sunday Creek Bridge...with your drink of choice in hand.

Our very popular Bridge Bar will operate each afternoon between 4pm and 8pm, serving a selection of award winning Pfeiffer wines, wine cocktails and nibbles for your enjoyment.

Where Pfeiffer Wines Sunday Creek Bridge
Time 4pm - 8pm
Catering Pfeiffer wine will be available for sale by the glass and bottle, we will also have delicious wine cocktails, charcuterie and cheese platters. Strictly NO BYO alcohol allowed.



Thu 27th December 2018 – Sat 26th January 2019 PFEIFFER WINES ART SHOW

The Pfeiffer Wines Art Show celebrates the work of local artists who paint, draw, sketch or photograph. The theme for this year's exhibition is My Favourite Thing. It may be a drawing, painting or photograph of something the artist loves doing. It might be their "pfavourite" object or view, their 'pfavourite' travel destination or even utilising a medium of their 'pfavourite' colour.

Visitors are invited to participate in the People's Choice Award by voting for their "pfavourite" artwork whilst at the winery. All original artwork will be available for sale.

Where Pfeiffer Wines
From Winery hours
Cost FREE Entry

Saturday 29th December 2018 SUMMER FARMERS MARKET

Summer heralds a bounty of seasonal produce, from fresh strawberries and vibrant, colourful vegetables to juicy apricots and deliciously fragrant peaches....and our Pfeiffer Wines Summer Farmers Market. 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 Michael Brennan

Saturday 9th and Sunday 10th March 2019 TASTES OF RUTHERGLEN

Join us to celebrate the very best food and wine offerings of the region, when our local vignerons team up with the region's best chefs for Tastes of Rutherglen 2019.

With award-winning wineries partnering with leading regional chefs and producers, Tastes of Rutherglen is the perfect way to sample the best of what our region has to offer.

Where Winemakers of Rutherglen Participating Wineries
Tickets Tickets Available Online: www.tastesofrutherglen.com.au
Music Dave Daly 12pm – 4pm Both Days



FROM THE KITCHEN

CRISP BARBEQUED LAMB CUTLETS WITH SHAVED FENNEL & PASTA SALAD

Serves 6-8

Ingredients

- 24 cutlets
- 2 cups mint leaves
- 2 tablespoons Dijon mustard
- 8 tablespoons Extra Virgin Olive Oil
- 1 cup small pasta shapes
- 2 medium-large fennel bulbs, very thinly sliced
- 6 radishes, very thinly sliced
- 1 large avocado, peeled and chopped into chunks
- 2 teaspoons mustard seeds
- Juice and zest of 2 limes

Method

Finely chop 1/4 of the mint and mix with the mustard, 3 tablespoons of the olive oil and plenty of salt and pepper. Spread this mixture over both sides of each cutlet and place on a grill tray and set aside.

Place the pasta in a large saucepan of well-salted boiling water and simmer until tender, but still al dente. Drain well and toss with 2 tablespoons of olive oil so the pasta does not stick together. Allow to cool.

Pick the remaining mint leaves from their stalks and place in a serving bowl with fennel and radish, the avocado and the cooled pasta. Make a dressing by mixing the mustard seeds, lime juice and zest, the remaining olive oil and salt and pepper then toss carefully with the salad.

Fire up the grill or the barbecue and cook the little cutlets for 3-4 minutes on each side. Serve at once with the salad, a little extra mustard to pass around and of course a glass of **2015 Pfeiffer Winemakers Selection Malbec**.

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



Reflections

Hello to all our valued faithful friends,

It is wine pack time again and so an update of winery news is required.

Late September / early October is bud burst in the vineyard and a new cycle begins. We are nervously watching the weather map as we have had a couple of cold mornings (-3) which brings the risk of frost damage to our vines. The vines are most susceptible at this time and if the buds freeze, then on thawing they can burn off or turn to mush, which means we have lost our crop for that year. Each year during the growing season, the buds, including the flowers within the bud, are laid down. This is next year's crop. The buds in the dormant phase can be taken off the cane and then dissected and looked under an electron microscope to determine how many flowers there will be and consequently how many bunches of grapes. This is the reason that when we prune we need to leave the newly formed buds of that season to ensure we have a crop the following year. Our fingers are crossed as the latest frost that we have ever experienced was on October 30th, so we still have a nervous wait.

As I am talking about the weather at the moment, a lot of people, including the ABC, are asking about the effect of the drought on us. Well, we are lucky as we are not

impacted at the moment. Yes, we would like some rain to fill the soil with moisture. However, we are in the fortunate position of being able to irrigate our vines. So while the dams have water we will be OK.

The big risk for us with all the dry weather is the potential threat of bushfires. NE Victoria is one of the most bushfire prone areas in Australia and it appears as though all the smoke from those fires finds its way to Rutherglen. Smoke taint can be most unpleasant in wine and can render the crop worthless. If we suspect that our grapes have picked up smoke taint, we will pick some of the grapes and do a "bucket" ferment in the laboratory, which takes around 3 to 4 days. Should we identify smoke taint in the wine, we then will not pick those grapes, as we have not found any treatment that can remove the taint. As the wise old man said, "The first loss is the best loss".

All this, of course, brings me to climate change, which we at Pfeiffers certainly believe is very real. No longer can we bank on having the first week in February off, for a small pre-vintage break. We have to be ready by the last week of January to start vintage. This creates challenges in the wine making as we need to balance the sugar ripeness and flavour ripeness in the grapes, which because of the warmer conditions has changed. In my forty five years in the region, I have seen the beginning of harvest come back two weeks, which means that our grapes are accumulating sugar faster. One obvious result of this is the higher alcohols that most of our wines carry, which I would

say on average is around 0.5% higher. We at Pfeiffers continue to strive to make flavoursome wines with lower alcohols, which in our view are quite savoury and more food friendly.

In our October packs we have quite a varied selection again. Lots of different varieties which make the tasting pack so enticing. **I encourage you to enjoy these wines now and if there are any of them that you would like some extras, be quick as some are in short supply.**

Thank you all for your ongoing support of Pfeiffer Wines. **Our team are here because of you.**

In vino veritas

Chris Pfeiffer

Chris Pfeiffer

