

PFEIFFER 2022 SHIRAZ



Shiraz is one of Jen Pfeiffer's favourite wines. Since her return to the family business she has really put her stamp on the Pfeiffer style, making a classically rich and full bodied wine with spice, pepper and red berry fruit flavours.

Our 2022 Shiraz has an intense, purple red colour. Aromas of dark berries, pepper and spice spring from the glass, supported by new oak characters. The palate is rich and concentrated, with delicious mid-palate sweetness and a long, savoury finish.

VINTAGE CONDITIONS

The 2022 growing season provided plenty of viticultural challenges, with above average rainfall figures experienced throughout the Spring and summer. Flowering was very disjointed, with cold, windy and wet weather experienced throughout the very long three-week flowering period, which created uneven fruit development, disease pressure, and which ultimately led to lower yields and some uneven ripening.

Summer was mild and will be remembered for two major rainfall events in January - of 70mm and 121mm here at the winery - leaving Rutherglen with its wettest January in recorded history.

These two rainfall events put a high level of disease pressure across all varieties, leading us to fruit thin and leaf pluck most of our blocks to improve air-flow and reduce the risk of moulds developing.

February and March were dotted with a couple of rain events, leaving certain varieties close to harvest susceptible to fruit breakdown. The timing of picking was critical to the overall wine quality.

Overall, the season was around 3 weeks later than usual, with the vintage starting on 23rd February with Alpine Valleys Pinot Grigio. The majority of the fruit was harvested in the second half of March and April, with the last fruit harvested on 27th April, again picking before the next rain event.

Quality is high in our white varieties, showing great flavour and plenty of natural acidity, ensuring good longevity in the bottle. The red varieties are reflective of the cooler season, showing more elegance of style, with some highlights across Shiraz, Cabernet Sauvignon and Merlot in particular.

Our viticultural efforts with our fortified varieties paid off, and despite such a challenging year in the vineyard, we have excellent quality in our Muscats, Topaque and port style wines, with our Portuguese varieties shining through with delicious flavours.

FOOD MATCHING

Fillet steak, cooked to perfection, with twice cooked fries and steamed beans.

CELLARING

Enjoy now and until 2032

REGION	Victoria (Rutherglen, Great Western, King Valley)
GRAPES	Shiraz
HARVEST	11 th March 2022, 4 th April 2022, 6 th April 2022.
FERMENTATION	The 2022 Pfeiffer Shiraz is a blend of 3 different parcels - from our family Rutherglen vineyard, a lower lying vineyard in Hansonville in the King Valley and from a renowned grower within the Great Western district. Each parcel was handled separately, being picked on different dates. Our Rutherglen fruit was fermented in open vats with hand plunging 3 times daily. It was pressed into brand new American and French oak barrels (puncheons and hogsheads) with around 1/3 of the ferment remaining. The Great Western parcel was fermented in stainless steel fermenters, after a cold soak for 2-3 days. It finished its fermentation on skins and continued its maceration for another 5 days before being pressed into tank, and transferred into brand new and 2 year-old French oak puncheons. The King Valley parcel was fermented in an open fermenter, with hand plunging 3 times daily for 10 days, before pressing into tank for malolactic fermentation and then barrel ageing.
POST FERMENTATION	The Rutherglen and Great Western parcels were matured on yeast lees for approximately 3 months, with weekly batonage, before racking and return after malolactic fermentation. The King Valley parcel was transferred into French and American oak hogsheads and puncheons and was matured for approx. 12 months. The wine was then selected from the very best of these barrels, blended and clarified prior to bottling in September 2023.
VEGAN FRIENDLY	YES
YEAST	Rhone 2056 - A yeast which enhances colour and heightens the fruit character of the grapes. XR - A yeast strain that enhances varietal characters of full bodied red wines.
ALLERGENS	Contains Sulphites
TECHNICAL DETAILS	Res. Sugar 0.56 g/L pH 3.73 TA 6.11 g/L Alcohol 14.8 % v/v
CASES PRODUCED	1116 dozen
BOTTLING DATE	13 th September 2023.