



The PUMPA is a blend of Eden Valley Cabernet Sauvignon and Shiraz. Named as a tribute to Len PUMPA and his fellow Eden Valley Vignerons who pioneered and persisted in one of Australia's most challenging but rewarding viticultural regions.

Eden Valley had a mix of British and European settlers that tried their hand at grape-growing. When times were tough particularly in the 1920s many turned away from viticulture, however the Prussian settlers like Len PUMPA persisted in the face of difficulty, preserving with the vineyard resources we are custodians of today.

2017 PUMPA Eden Valley Cabernet Sauvignon

Wine Description

Lifted dark-cherry, blackcurrant and wild-herbs typify the aroma. The palate is rich, juicy and rounded with ripe chewy tannins, finishing with a lovely freshness. This wine is approachable now but will continue to gain complexity as it matures.

Winemaking

All parcels were individually hand harvested, destemmed and fermented in small 1 and 2 tonne fermenters. A mixture of hand plunging and pumping-over cap management techniques were employed throughout the fermentation. Extended skin-maceration occurred for up to 10 days post dryness before being pressed off and matured in a mix of new and seasoned oak hogsheads. Matured on full yeast lees for 15 months prior to being assembled, naturally clarified and bottled without finings or filtration.

Vineyard | Region

Cabernet Sauvignon 20 year-old vines | Central Eden Valley sub-region
Cabernet Sauvignon 30 year-old vines | Central Eden Valley sub-region

Harvest Date

Cabernet Sauvignon 3rd April 2017
Cabernet Sauvignon 5th April 2017

Yield

Cabernet Sauvignon 2.25 - 2.75 t/acre

Wine Details

Alcohol: 14.5 %	Blend: Cabernet Sauvignon 90%, Shiraz 10%
pH: 3.55	Residual Sugar: NIL
Total Acidity: 6.2 g/l	Production: 650 doz

Cellaring Potential

Optimum year 2028