



*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 continental 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 the vineyard resources we are custodians of today.*

## 2016 PUMPA Eden Valley Cabernet Sauvignon

### Wine Description

Perfumed red-currant, dried herbs and roasted chestnut aromas. A rich and juicy palate coated with chewy, rounded tannins and finishing with a lovely freshness. A wine that is approachable now, which will continue to gain complexity as it matures over the medium term.

### Winemaking

All parcels were individually hand harvested at optimal ripeness, 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 on both varieties post dryness before being pressed off and matured separately in a mix of new and seasoned oak hogsheads. Matured on full yeast lees for 15 months prior to being blended, naturally clarified and bottled without finings or filtration.

### Vineyard | Region

Cabernet Sauvignon 20 year-old vines | Central Eden Valley sub-region, Eden Valley  
Shiraz 50+ year-old vines | Central Eden Valley sub-region, Eden Valley

### Harvest Date

Cabernet Sauvignon 1<sup>st</sup> April 2016  
Shiraz 28<sup>th</sup> March 2016

### Yield

Cabernet Sauvignon 2.0-2.5 t/acre  
Shiraz 2.25-2.5 t/acre

### Wine Details

Alcohol: 14.5%	Cabernet Sauvignon 86%, Shiraz 14%
pH: 3.56	Residual Sugar: NIL
Total Acidity: 6.2 g/l	Production: 275 doz

### Cellaring Potential

Optimum year 2026