



The PUMPA is a blend of Eden Valley Cabernet Sauvignon and Shiraz varieties. 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.

2014 PUMPA Eden Valley Cabernet Sauvignon, Shiraz

Wine Description

Bright cassis and red cherry aromas surround a bouquet of coffeebean and black olives. A velvety textured palate with great length of flavour and roundness. The dash of Tempranillo contributes subtle savoury nuance to the finish of the palate, approachable now but will reward further cellaring.

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 all 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 | Moculta sub-region, Eden Valley
Tempranillo 15 year-old vines | Light Pass sub-region, Barossa Valley

Harvest Date

Cabernet Sauvignon 16th April 2014
Shiraz 25th March 2014
Tempranillo 12th February 2014

Yield

Shiraz 1.25 - 2.0 t/acre, Cabernet Sauvignon 1.75 – 1.85 t/acre, Tempranillo 1.75 t/acre

Wine Details

Alcohol: 14.5%	Cabernet Sauvignon 78%, Shiraz 19% Tempranillo 3%
pH: 3.70	Residual Sugar: NIL
Total Acidity: 6.3 g/l	Production: 400 doz

Cellaring Potential

Optimum year 2025