



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

2009 PUMPA Eden Valley Shiraz, Cabernet Sauvignon, Tempranillo

Wine Description

The spicy aromatic red-cherry, berry fruits of the Eden Valley Shiraz is well complemented by the cedar and wintergreen notes of the Cabernet Sauvignon. The small percentage of Tempranillo adds a savoury undertone and softens the textured tannins.

Winemaking

All parcels were individually hand harvested at full 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 5 days on all varieties post dryness before being pressed off and matured separately in a mix of new and seasoned French and American oak hogsheads. Matured on full yeast lees for 15 months prior to being blended, naturally clarified and bottled without finings or filtration.

Vineyard | Region

Shiraz 50+ year-old vines | Moculta sub-region, Barossa Valley
Shiraz 50+ year old vines | Central Eden Valley sub-region, Eden Valley
Cabernet Sauvignon 25 year-old vines | Moculta sub-region, Eden Valley
Tempranillo 10 year-old vines | Light Pass sub-region, Barossa Valley

Harvest Date

Shiraz 31st March and 7th April 2009
Cabernet Sauvignon 9th April 2009
Tempranillo 19th February 2009

Yield

Shiraz 1.25 t/acre & 2.25t/acre, Cabernet Sauvignon 1.8 t/acre, Tempranillo 2.2 t/acre

Wine Details

Alcohol: 14.5%	Shiraz 70%, Cabernet Sauvignon 25%, Tempranillo 5%
pH: 3.54	Residual Sugar: NIL
Total Acidity: 6.3 g/l	Production: 175 doz

Cellaring Potential

Optimum year 2016

94pts – James Halliday's Australian Wine Companion 2012

Silver Medal – Barossa Wine Show 2011, Class 14 Shiraz/Cabernet Sauvignon