



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

2011 PUMPA Eden Valley Cabernet Sauvignon, Shiraz, Tempranillo

Wine Description

This wine is characterised by lifted red cherry notes and spicy cassis undertones. A soft velvety texture with great length of flavour is a reflection of how well these varieties, from Eden Valley, marry together.

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, Eden Valley
Shiraz 50+ year old vines | Central Eden Valley sub-region, Eden Valley
Cabernet Sauvignon 26 year-old vines | Moculta sub-region, Eden Valley
Tempranillo 11 year-old vines | Light Pass sub-region, Barossa Valley

Harvest Date

Shiraz 30th March and 21st April 2011
Cabernet Sauvignon 7th April 2011
Tempranillo 16th March 2011

Yield

Shiraz 2.5 t/acre & 2.25t/acre, Cabernet Sauvignon 2.0 t/acre, Tempranillo 2.3 t/acre

Wine Details

Alcohol: 14%	Cabernet Sauvignon 48%, Shiraz 47% Tempranillo 5%
pH: 3.6	Residual Sugar: NIL
Total Acidity: 6.3 g/l	Production: 305 doz

Cellaring Potential

Optimum year 2020