



*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.*

## **2018 PUMPA Eden Valley Cabernet Sauvignon**

### **Wine Description**

Deeply coloured, the aroma is a complex array of dark-cherry, cassis and wild forest herbs. 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**

The vineyard blocks were individually hand harvested, destemmed and fermented in small 1 and 2 tonne open-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  
Shiraz 30+ year old vines | Angaston Eden Valley sub-region

### **Harvest Date**

Cabernet Sauvignon 23<sup>rd</sup> April 2018  
Shiraz 23<sup>rd</sup> March 2018

### **Yield**

Cabernet Sauvignon 2.25 - 2.75 t/acre  
Shiraz 2.5 – 2.75 t/acre

### **Wine Details**

Alcohol: 14.5 %	Blend: Cabernet Sauvignon 86%, Shiraz 14%
pH: 3.66	Residual Sugar: NIL
Total Acidity: 5.9 g/l	Production: 665 doz

### **Cellaring Potential**

Optimum year 2027