

*d'Arenberg*



# THE STUMP JUMP

**Riesling (54%) Marsanne (30%) Roussanne (16%)  
McLaren Vale, 2019**



#### **The Name**

It is rumoured that the inventor of the Stump Jump plough, which enabled a ploughshare to jump over tree roots, had poor eyesight and required regular tests to ensure he could still operate machinery. The design of this label is inspired by an optometrist's eyechart and serves as a makeshift sobriety test. If you can hold the bottle at arm's length and still read the front label, you can enjoy another glass.

#### **The Winemaking**

The grapes used in this wine underwent gentle crushing, temperature controlled fermentation and basket pressing prior to bottling.

#### **The Vintage**

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

#### **The Wine**

A delightful pale straw appearance. This wine has a gorgeous fruit profile with fresh pineapple juice leaping from the glass. Wine gums present themselves as well as an almost sweet confectionary like fairy floss aroma. First sip, there's an explosion of flavour on the front palate which is fresh, crisp, but also juicy – again, more of that fresh crushed pineapple juice and grapefruit. This wine provides a lot of value for its price point. Drink young and fresh.

Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>
Residual sugar	<b>9.1 g/l</b>	Titrateable acid	<b>7.0</b>
pH	<b>3.08</b>	Alcohol	<b>11.5%</b>

OSBORN ROAD/PO BOX 195 MCLAREN VALE SOUTH AUSTRALIA 5171  
TELEPHONE +61 8 8329 4888 • DARENBERG.COM.AU  
FACEBOOK • TWITTER • INSTAGRAM • @DARENBERGWINE

