

d'Arenberg



THE STUMP JUMP

Riesling (100%) Adelaide 2026

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 Vintage

Winter rainfall was above average, with a particularly wet November delivering 121mm of rain, though unusually cool spring temperatures delayed flowering and fruit set in Chardonnay and Shiraz. Most other varieties produced average yields. A dry summer, interrupted by small March rainfall events, was followed by favourable ripening conditions aside from one extreme heat day that caused varying levels of sunburn. Harvest began three and a half weeks later than the previous year. White wines show excellent varietal character, while the reds are slightly less rich than last year but display outstanding varietal expression. Shiraz is the standout, Cabernet is very strong, and Grenache ranges from powerful to more elegant. Overall, the vintage is shaping up to be of exceptional quality.

The Winemaking

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

The Wine

White peach, nectarine and lemon curd lead the nose, with hints of grapefruit pith, cut straw and a touch of sea spray. As the wine opens, subtle cashew, brioche and a gentle spice note add further complexity.

The palate is fresh and finely detailed, showing white peach, grapefruit and citrus peel wrapped around a creamy texture. Restrained French oak sits quietly in the background, allowing the fruit and minerality to take centre stage. A bright line of natural acidity carries the wine through a long, focused finish with gentle phenolic grip and a lingering saline edge.



Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	12.7 g/L	Titrateable acid	7.0
pH	3.05	Alcohol	10.5%

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