

# 2009 THE STUMP JUMP

## CABERNET SAUVIGNON

### McLAREN VALE

#### THE NAME

The name 'Stump Jump' pays homage to a significant South Australian invention – the Stump Jump plough. As well as clearing the land around McLaren Vale, it was adopted worldwide in the late 19<sup>th</sup> century because of its ability to ride over stumps and gnarled roots, saving valuable time and energy.



Artist: Neil Matterson

#### THE WINEMAKING

The Stump Jump Cabernet Sauvignon is the combination of many individual parcels that flowed down from senior wines in the d'Arenberg stable. It also includes parcels from a range of new growers.

Red winemaking at d'Arenberg is very traditional and simplistic. All of the reds wines are fermented in headed-down open fermenters prior to being pressed in our traditional basket-presses. The wine is then matured in barriques and large casks prior to estate bottling.



#### THE LABEL

This optometrist eye chart inspired design doubles as a make shift sobriety test. If you hold the bottle at arm's length and you can still read the bottom line you can have another glass.

*(This statement is of humorous nature and not to be considered a test of blood alcohol for the purpose of driving a car, playing totem tennis or using a slip 'n' slide.)*

#### THE VINTAGE

Sufficient winter rains ensured good sub soil moisture and set up the vines well with good canopies.

December and most of January were very cool with only three days above 30°C until late in the month.

There was a string of days above 40°C in late January which caused some loss of yield. Most varieties were going through veraison during this heat spell.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

#### THE WINE

The nose sings with typical Cabernet characters of cassis, dark plums, blueberries, mint and capsicum.

Youthful and fresh the palate has a lovely leafy berry core than runs the whole way through to a lovely finish of fine mineral tannins.

The oak is totally integrated and allows the fruit characters to star. This wine will go perfectly with a juicy steak or a gourmet burger.



#### TECHNICAL STUFF

**Alcohol:** 14%  
**pH:** 3.35  
**Oak:** Old French, American and large casks.

**Chief Winemaker:**  
Chester d'Arenberg Osborn  
**Senior Winemaker:**  
Jack Walton