

d'Arenberg



THE STUMP JUMP

**Cabernet Sauvignon (55%)
Merlot (30%) Petit Verdot
(15%)**

McLaren Vale 2017



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 are mostly from very old bush vines, and underwent gentle crushing, traditional open tank fermentation, basket pressing and oak maturation prior to bottling.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help the last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

The Wine

Big Cabernet Merlot nose, full of black currants, black olives and bay leaves. The palate is full and generous, with flavours of black currant pastels and liquorice sweets. There's some tannin present, but not too much. It's tasty, and fun drinking.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	1.2 g/L	Titrateable acid	6.7
pH	3.45	Alcohol	14.5%

