

2010 THE STUMP JUMP

GRENACHE SHIRAZ MOURVÈDRE

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 19th century because of its ability to ride over stumps and gnarled roots, saving valuable time and energy.



Artist: Neil Matterson

THE WINEMAKING

This wine is the combination of many individual parcels of wines that flow down from senior wines in the d'Arenberg stable.

Winemaking at d'Arenberg is very traditional and simplistic. The red wines are fermented in headed-down open fermenters. To get the right amount of colour and tannin extraction wader clad cellar hands foot tread the ferments. The skins are then separated via the traditional method of basket pressing then matured in barriques and large casks.

All d'Arenberg wine is bottled onsite.



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 or cooking with hot oil, because that can be serious.)*

THE VINTAGE

Above average Autumn rainfall set the vines up well. There was some heat at flowering which lowered crops of Grenache slightly, but did not affect quality.

There was some more heat in January when most vines were going through veraison. This did no damage, but did encourage an early start to vintage.

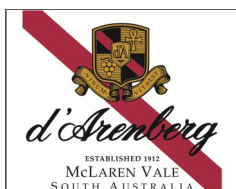
The day time temperatures were mild throughout ripening with mild to cool evenings and nights. All varieties fared well and are showing strong varietal characteristics.

THE WINE

It's got a cracking nose with plum, dark cherry, game, earth and black pepper.

The palate adds mulberry, raspberry with beautiful lifted spice and mineral grit. The fine, powdery, gritty tannins are fruit derived and lively, making for a long finish.

There's no shortage of flavour and it's packed full of charm.



TECHNICAL STUFF

Alcohol: 14.4%
pH: 3.47
Oak: Old French, American and large casks.

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