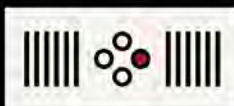


d'Arenberg



# THE STUMP JUMP

**Grenache (43%) Shiraz (36%)  
Mourvedre (12%) Merlot (9%)  
McLaren Vale 2011**



### 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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild with vintage starting on February 24 in McLaren Vale, only a few days shy of the latest start on record. Disease pressure was high due to multiple periods of rain throughout the ripening period, requiring diligence in the vineyard. The late start to vintage and cool to cold conditions throughout meant a long harvest.

### The Wine

A very pure expression of this popular wine. All three varieties play an important role in the wine's overall perception. The Shiraz offers dark plum fruits, mulberries and licorice with plenty of concentration, depth and velvety tannin. The Grenache adds a lovely lusciousness to the wine with raspberry, blueberry and floral notes adding prettiness. Both of the afore mentioned varieties also give a little white pepper character which has been accentuated in the cooler vintage and really acts as a point of interest. Finally, the Mourvedre provides a perception of elegance and restraint through its lovely line of lovely red fruits with a hint of dried herb and importantly, a fine chalky tannin that carries all these characters to a long and wonderfully moreish finish.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	2.3 g/l	Titrateable acid	6.4
pH	3.4	Alcohol	14.6%
Harvest dates		Oak maturation	Old French, American

