



THE STUMP JUMP

**Grenache (62%) Shiraz (20%)
Mourvèdre (18%)
McLaren Vale 2012**

The Name

The name pays homage to a significant South Australian invention – the Stump Jump plough, designed to ride over stumps and roots saving time and energy. It is rumoured that the inventor of the plough 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.

This statement is of humorous nature and not to be considered a test of blood alcohol for the purpose of driving a vehicle, cooking with hot oil or entering into political discussions with the inlaws.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and then aged on lees.

The Vintage

A wet summer and winter set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields.

A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Wine

The 2012 Stump Jump GSM shows generous fruit characters mixed with savoury nuances, subtle oak and fine, gritty tannin.

Grenache is the hero, with its lovely rhubarb, blueberry and white pepper notes. The Shiraz brings darker fruits, plums, fennel and earth along with a more robust texture and tannin structure which fill out the mid palate. Finally, the splash of Mourvedre adds exotic dried herb, lavender, iodine and cured meat notes along with a certain elegance and mineral tannin that draws the wine to a lingering finish.

Balanced, pure with underlying complexities and delicious.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	0.9 g/l	Titrateable acid	6.6
pH	3.49	Alcohol	14.3%

