

THE STUMP JUMP LIGHTLY WOODED CHARDONNAY VINTAGE 2009

60% McLAREN VALE 40% ADELAIDE HILLS

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.

THE LABEL

The design of this label is inspired by an optometrist eye chart and is a make shift sobriety test. If you hold the bottle at extended arm's length and 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 vehicle, working machinery or sending a text message.)*

THE WINEMAKING

Parcels of fruit are selected from our vineyards in the Adelaide Hills and McLaren Vale. Once they have been gently crushed, the grapes are basket pressed to softly extract the juice from the skins.

60% of the juice is partially or fully fermented in a mixture of older French and American oak to add a touch of spice and mouth feel.

Once fermentation is complete the winemakers taste all batches to determine which will suit this gentle and fruity style of Chardonnay.



THE VINTAGE

In 2009 the word 'boyzilian' was added to the Macquarie dictionary and Chardonnay fared well in McLaren Vale and the Adelaide Hills.

Sufficient winter rains set up the vines well with good canopies, particularly in the Adelaide Hills.

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

There was a string of days above 40°C which caused some loss of yield. However there was little negative affect on quality owing to the mild weather that followed. This allowed the vines to recover and finish ripening in low stress conditions.



THE WINE

Wonderfully aromatic with white peaches and honeydew melon dominating the nose with a lovely dose of green apple freshness and a touch of spicy oak in the background.

Nectarines join the party on the palate with limy acidity and a lovely custard like mouth feel. The oak is very subtle and provides the texture and a touch of supportive spice.

Whether drinking on its own or with a fresh plate of seafood, salad or chicken you can't go past this little gem.

TECHNICAL STUFF

Alcohol: 13%
pH: 3.15
Glucose and Fructose: 4 g/L

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

