

THE STUMP JUMP

LIGHTLY WOODED CHARDONNAY 2011

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.

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 tweeting.)

THE WINEMAKING

Parcels of fruit are selected from our vineyards in the McLaren Vale and the Adelaide Hills. 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

2011 was the year a winemaking astrophysicist was awarded the Nobel Prize. It was also one of the mildest and wettest vintages for many years. Ample winter rains ensured good sub-soil moisture and set the vines up well with strong canopies.

The ripening season was mild to cool with higher than normal rainfall. Diligence in the vineyards resulted in minimal crop losses and ensured only top quality fruit made it to the winery.

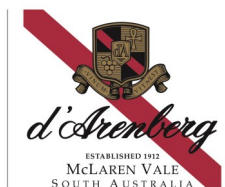
The mild conditions promoted steady ripening and high natural acidity with lovely delicate and complex flavours.

THE WINE

Very aromatic to start, lifted citrus blossom mix with white peaches and nectarines.

Fresh and zesty on the palate, the oak lends support and gives a lovely creamy mouthfeel with texture and spice.

This little number is great on its own and also goes down a treat with fresh fish, crunchy salads or a roast chook.



TECHNICAL STUFF

Alcohol: 13.5%

pH: 3.20

Glucose and Fructose: 2.7 g/L

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

