



d'Arenberg



THE STUMP JUMP

Chardonnay (100%)

Mclaren Vale 2016

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 underwent gentle crushing, temperature controlled fermentation and basket pressing prior to bottling.

The Vintage

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

The Wine

A fruit driven yet refreshing Chardonnay. Loads of stonefruit, pear drop, florals and tropical notes. The palate is sleek and long but with enough generosity to round out any harsh edges. A touch of spice and woodiness is added from the subtle use of old French oak, no chariness or sweet coconut character mind you. Clean and fresh and immensely slurpable.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	4.6 g/l	Titratable acid	6.6
pH	3.26	Alcohol	13.4%
Harvest dates	9 Feb - 18 Mar		

