

2008 THE STUMP JUMP RIESLING

100% 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 farmers valuable time and energy.



THE WINEMAKING

The fruit is selected from eight Riesling vineyards in McLaren Vale. After passing through our extremely gentle 'Demoisy' rubber toothed crusher the juice is extracted from the skins via a basket press. This gentle process ensures the wine maintains its natural delicacy.

Fermentation is long and cool (as in temperature, not Fonzie) using neutral yeasts that enhance the natural aromatics in temperature controlled vessels. This gentle handling and minimum intervention allows the full fruit character to emerge.



THE LABEL

This optometrist eye chart inspired design doubles as a make shift sobriety test. If you hold the bottle at arm's length and you 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 facing a fast bowler in backyard cricket.)*

THE VINTAGE

In 2008 Hawthorn won the Australian Football League premiership, Barack Obama was elected as the President of the USA and Riesling enjoyed fabulous conditions.

Healthy rains in winter and spring set up the vines perfectly and allowed for stress free conditions from veraison to harvesting.

Cool temperatures in February meant that intensity of flavour ripeness was achieved at a low level of pH and high levels of natural acidity - perfect.

THE WINE

Like running under a sprinkler on a hot day, The Stump Jump Riesling is crisp and refreshing. The nose is inviting and full of passionfruit, limes, red apple and rose petals.

The palate is juicy with a crisp lime character initially present before it opens to lemons and a cascade of tropical fruits.

The finish is fresh and clean with wonderfully integrated acidity. Perfect for a pre-dinner drink or lazing outside in the sun reading a book.

TECHNICAL STUFF

Alcohol: 13%
pH: 3.17
Glucose and Fructose: 5.5 g/L

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

