

THE STUMP JUMP RIESLING

VINTAGE 2009

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 facing a fast bowler in cricket.)*

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



THE VINTAGE

2009 was the year of astronomy and we looked to the stars for a good Riesling vintage.

Sufficient winter rains set up the vines well with good canopies. 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.



Artist: Neil Matterson

TASTING NOTE

The Stump Jump Riesling is crisp and fresh with an expressive nose of passionfruit, lime, red apple and pomegranate.

The palate is juicy with lime and lemon opening to peach and a cascade of tropical fruit with a lovely rose petal character in the background. The touch of residual sugar makes this such an approachable wine and the citrus like acidity keeps it focused with a long finish of tropical fruits.

This wine is made for a hot Summer day.

TECHNICAL STUFF

Alcohol: 11.5%

pH: 3.11

Glucose and Fructose: 4.1 g/L

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

