

2012 THE STUMP JUMP

RISELING

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.



Artist: Neil Matterson

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 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 car, playing totem tennis or using a slip 'n' slide.)

THE VINTAGE

A wet late summer followed by a wet winter in 2011 set the vines up perfectly for the 2012 vintage. A small heat burst just prior to veraison assured a solid colour change and small berries.

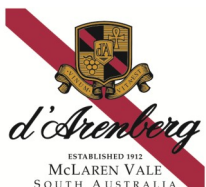
A small amount of rain and considerably cooler weather in early February reduced the stress of the vines keeping fruit character and acidity.

Relatively mild conditions prevailed for the rest of harvest with a couple of bursts of rain. Crop levels were largely down by 30-50% but quality across the board was impressive.

THE WINE

Fittingly, the fruit for this wine was sourced just a quick hop, skip and a stump jump from Australia's first nude beach. The wine itself is uninhibited. Fully exposed in youth, exhibiting candied lime and cumquot characters on the nose partnered by delightfully pretty frangipani notes.

The analogy with the beach continues as we are initially hit with a wave of sea spray flavour, complemented beautifully by more citrus fruits and a mouthwatering sherbert like finish. The attack is sumptuous but quickly tightens up as the lively acidity balances out the sweetness, leading into a long, lingering finish. Release your inhibitions with this raw exhibition of McLaren Vale Riesling, the way it was intended.



TECHNICAL STUFF

Alcohol: 12.3%
pH: 3.01
RS: 5.4

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