

2013 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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time, especially the riesling.

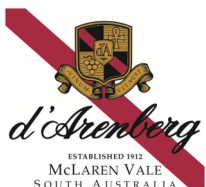
Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

THE WINE

Riesling expression in the 2013 vintage was close to as good as it gets!

Lovely aromatic wines, fully ripened with extraordinary natural acidities were the norm. The Stump Jump Riesling is loaded with notes of frangipani and citrus. The palate also displays white floral notes, combining nicely with ruby grapefruit and fresh lime characters.

A pleasure to drink!



TECHNICAL STUFF

Alcohol: 12.1%
pH: 3.01
Residual Sugar: 2.7

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