

THE STUMP JUMP RIESLING 2014

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness.

White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

THE WINE

This wine is beautifully fragrant with lime, grapefruit and Granny Smith apple notes enhanced by a pretty white floral aroma.

The profile is classic Riesling, long and sleek. The acid is energetic and balances with the slight sweetness of the fruit to give a mildly sherbet like sensation. This character, along with a fine pithy feel, ensures a very long, lingering finish.



TECHNICAL STUFF

Alcohol: 10.4%
pH: 2.91
Residual Sugar: 5.8

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