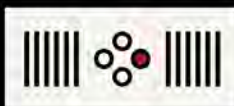


d'Arenberg



THE STUMP JUMP

Riesling (100%)

McLaren Vale 2016

Name

It is rumoured that the inventor of the Stump Jump plough, which enabled a ploughshare to jump over tree roots, had poor eyesight and required regular tests to ensure he could still operate machinery. The design of this label is inspired by an optometrist's eyechart and serves as a makeshift sobriety test. If you can hold the bottle at arm's length and still read the front label, you can enjoy another glass.

The Winemaking

The grapes used in this wine underwent gentle crushing, temperature controlled fermentation and basket pressing prior to bottling.

The Vintage

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

The Wine

A zingy little Riesling with a real focus on fruit and freshness. Lemon-lime sherbet and fragrant frangipani notes shot with dart like acidity and just enough sweetness to round it all out. Simple, fun and refreshing. Ideal as an aperitif or perhaps try it served with some fresh, raw fish. Either way, the brightness and energy of this wine will tantalise your taste buds and have you looking for a refill.

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|-----------------|-----------------|------------------|-------------|
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |
| Residual sugar | 10.1 g/L | Titrateable acid | 7.3 |
| pH | 2.84 | Alcohol | 10.6% |
| Harvest dates | 27 Jan - 15 Feb | | |

