

# THE STUMP JUMP SAUVIGNON BLANC

## VINTAGE 2013

McLAREN VALE - ADELAIDE HILLS

### 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 19<sup>th</sup> 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 planking.)*

### THE WINEMAKING

The fruit is picked from a range of vineyards in McLaren Vale and the Adelaide Hills.

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 allows the full fruit character to emerge.

All wines are bottled on site to ensure quality.



### THE VINTAGE

There was good winter rainfall and early bud burst in the first week of September. It was a mild to warm spring and very dry all the way through to harvest.

Despite the dryness through the growing season, stress levels were in check thanks to those good winter rainfalls. Thanks to the dryness, there was minimal disease pressure. The result was good cropping levels with great fruit quality.

Sauvignon Blanc fared very well, showing mesmerizing aromatics, good depth of flavour and lovely mineral acid profiles.



### TASTING NOTE

A fun wine laden with tropical fruits and just a whiff of fresh cut grass on the nose.

Again, tropical passionfruit and gooseberry flavours dominate the palate, with a herbal twist reminiscent of crunchy snow peas.

Lively acid makes this wine very refreshing and delicate musk like flavours linger making this wine extremely moreish.

### TECHNICAL STUFF

Alcohol: 12.7%  
pH: 3.24  
Residual Sugar: 4.6 g/L

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

