

# THE STUMP JUMP SAUVIGNON BLANC 2014

## ADELAIDE HILLS - 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 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

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.



### TASTING NOTE

Quintessential Adelaide Hills Sauvignon Blanc, overflowing with aromas of passionfruit, gooseberry, green bean and just a twist of lantana.

The palate offers more tropical flavours, again dominated by a refreshing and completely moreish passionfruit character. Sugar snap peas come to mind, both in terms flavour and texture, providing a refreshing crunch to the wine ensuring a long clean finish.

Uncomplicated and mouth-watering.

### TECHNICAL STUFF

Alcohol: 12.4%  
pH: 3.24  
Residual Sugar: 4.1 g/L

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

