

THE STUMP JUMP

Sauvignon Blanc (100%) Adelaide Hills, Fleurieu Penninsula 2015

d'Arenberg 📖 🔅 📖

The Name

The name pays homage to a significant South Australian invention – the Stump Jump plough, designed to ride over stumps and roots saving time and energy. It is rumoured that the inventor of the plough had poor eyesight and required regular tests to ensure he could still operate machinery.

The design of this label is inspired by an optomertist's eyechart and serves as a makeshift sobriety test. If you can hold the bottle at arm's length and still read the front lablel, you can enjoy 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, cooking with hot oil or entering into political discussions with the inlaws.

The Winemaking

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

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

<u>The Wine</u>

The Sauvignon Blanc fruit from 2015 was incredibly fragrant leading to a wine with lifted aromas of passionfruit, green bean, guava and a hint of cut grass. The palate is bright and animated, pricking the senses with its vibrant acidity (more of those passionfruit notes), and intoxicating the drinker with an abundance of tropical fruits.

While acid drives the line of the wine, the last sensation we are left with is fruit flavour. Clean, crisp and completely moreish.

| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |
|-----------------|----------------|------------------|-------------|
| Residual sugar | 7.1 g/l | Titratable acid | 7.8 |
| pH | 3.18 | Alcohol | 12.5% |

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