

d'Arenberg



THE STUMP JUMP

Sauvignon Blanc (100%)

McLaren Vale, Adelaide Hills 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 mixed basket of tropical fruits on the nose, including pineapple, passionfruit and lychee with a subtle undercurrent of sweet pea and fresh cut grass. The palate is wonderfully flavoursome, again with an abundance of luscious, tropical fruits. This is tempered by a spritzy, energetic acid, adding freshness, elegance and length. Clean and crisp, simple and satisfying. Bottoms up.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	5.9 g/l	Titrateable acid	6.4
pH	3.22	Alcohol	12.7%

