

2008 THE STUMP JUMP WHITE

89% McLAREN VALE 11% ADELAIDE HILLS

55% RIESLING 17% SAUVIGNON BLANC 16% MARSANNE 12% ROUSANNE

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 19th century because of its ability to ride over stumps and gnarled roots, saving valuable time and energy.



THE WINEMAKING

The grapes are gently crushed before being pressed in stainless steel basket presses.

The juice is then transferred to temperature controlled tanks where it is inoculated with yeast, starting the fermentation process.

Once fermentation is complete samples from each batch are taken to the tasting bench (more of a table really) where the winemakers decide on the final blend of The Stump Jump White.

The wine is bottled on site.

THE LABEL

This optometrist eye chart inspired design doubles as a make shift sobriety test. If you hold the bottle at arm's length and you 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 remembering someone's name.)

THE VINTAGE

2008 rhymed with plate, date, crate, consolidate, dissipate and mate, but it was also a great year for white wines in McLaren Vale.

Healthy rains in winter and spring set up the vines perfectly and allowed for stress free conditions from veraison to harvest.

Cool temperatures in February meant that intensity of flavour ripeness was achieved at low level of pH and good levels of natural acidity. Hot conditions in early march helped the late ripening Marsanne and Rousanne to produce wonderful fruit characters.

THE WINE

The nose is lifted and expressive with passionfruit, lemon and lime characters.

The palate is full of crisp citrus with luscious peach and nectarine stone. Honey-suckle and a hint of melon provide secondary complexity.

The acid backbone is linear and the long herbaceous finish leaves you wanting more.



TECHNICAL STUFF

Alcohol: 13%

pH: 3.25

Glucose and Fructose: 1.1 g/L

Chief Winemaker :

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

