

2009 THE STUMP JUMP WHITE

RIESLING (49%) MARSANNE (29%) SAUVIGNON BLANC (22%)
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 19th century because of its ability to ride over stumps and gnarled roots, saving valuable time and energy.



Artist: Neil Matterson

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 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 introducing yourself to the boss' wife at the work Christmas show.)*

THE VINTAGE

There is lots to rhyme with 2009, but to feel fine, the only concern of mine, was that it was a good year for white wine.

Sufficient winter rains set up the vines well with good canopies. December and most of January was very cool with only three days above 30°C until late in the month.

There was a string of days above 40°C which caused some loss of yield. However there was little negative affect on quality owing to the mild weather that followed. This allowed the vines to recover and finish ripening in low stress conditions.

THE WINE

The nose is aromatic, fresh and lively with abundance of fruit including pineapple, lemon, melon and green mango. Citrus blossom and a touch of pistachio nut from the Marsanne shine through.

The palate is equally complex with gooseberry joining the fruit spectrum. It's a unique blend but it works with Marsanne adding good weight to the palate and the Sauvignon Blanc providing a touch of elegance. It's all framed nicely around the linear acidity and freshness of the Riesling.

In summary, it's a cracker.



TECHNICAL STUFF

Alcohol: 12.5%

pH: 3.09

Glucose and Fructose: 4.6 g/L

Titrateable Acid: 6.9

Chief Winemaker :

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

