

# 2011 THE STUMP JUMP WHITE

## McLAREN VALE & ADELAIDE HILLS

RIESLING (72%) MARSANNE (11%) SAUVIGNON BLANC (9%) ROUSSANNE (8%)

### 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.



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 was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

### THE WINE

An intoxicating mix of ripe, yellow peaches, guava and hints of honey blossoms on the nose. The tropical stone fruits are also evident on the palate but give up a little territory to some lovely, zesty lemon, lime citrus characters which really add to the freshness of this wine.

The Marsanne and Roussanne also play a dominant role on the palate offering up slightly more exotic notes of papaya and green almonds. All in all, a delicious and beautifully balanced wine.



### TECHNICAL STUFF

Alcohol: 12.5%

pH: 3.17

Glucose and Fructose: 3.6 g/L

Titrateable Acid: 6.7

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

