

# 2013 THE STUMP JUMP WHITE

## McLAREN VALE

RIESLING (29%) SAUVIGNON BLANC (28%) ROUSSANNE (27%) MARSANNE (16%)

### 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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time, especially the riesling.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

### THE WINE

Riesling gives the finesse and class to this wine, Sauvignon blanc adds loads of aromatics, and the Marsanne and Roussanne provide complexity, weight and nuttiness to the palate. The resulting wine is an exotic mix of citrus, stone fruits, passionfruit, guava and tinned pineapple which develops into a long savoury, nutty like finish. The mouthfeel is rich and luscious without being overly oily, kept in check by a fine line of mineral acidity.



### TECHNICAL STUFF

Alcohol: 13.1%

pH: 3.24

Residual Sugar: 3.2 g/L

Titrateable Acid: 6.4

### Chief Winemaker:

Chester d'Arenberg Osborn

### Senior Winemaker:

Jack Walton

