

THE STUMP JUMP WHITE 2014

RIESLING (46%) SAUVIGNON BLANC (23%) MARSANNE (19%) ROUSSANNE (12%)

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness.

White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

THE WINE

This wine offers a complete fruit basket of aromas and flavours. Initially a sweet lime character, which we can attribute to the Riesling, pronounces itself. The Sauvignon is restrained but still evident, offering tropical fruits and a very slight herbal edge. Greater impact comes from the combination of the Rhone partners, the Marsanne and Roussanne. Together they provide depth and complexity to the wine through their stone fruit, melon, papaya and raw almond characters. The palate, while generous in fruit and mouthfeel, is balanced through a line of beautifully integrated acid. Jump on in!



TECHNICAL STUFF

Alcohol: 11.9%

pH: 3.17

Residual Sugar: 4.7 g/L

Titrateable Acid: 6.7

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

