

d'Arenberg



# THE STUMP JUMP

**Riesling (46%) Sauvignon Blanc (34%) Marsanne (20%)**

**McLaren Vale, Fleurieu Peninsula 2015**



### **Name**

It is rumoured that the inventor of the Stump Jump plough, which enabled a ploughshare to jump over tree roots, had poor eyesight and required regular tests to ensure he could still operate machinery. The design of this label is inspired by an optometrist's eyechart and serves as a makeshift sobriety test. If you can hold the bottle at arm's length and still read the front label, you can enjoy another glass.

### **The Winemaking**

The grapes used in this wine underwent gentle crushing, temperature controlled fermentation and basket pressing prior to bottling.

### **The Vintage**

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

### **The Wine**

The complexity of the blend is reflected in the truly exotic nature of the aromas. We can detect everything from frangipani, citrus and white stone fruits through to more savoury notes of raw cashew and fresh cut radish. The palate displays a wonderful volume of fruit, almost creamy in texture were it not for the dart-like line of acidity that checks the roundness. From beginning to end there is a transition, from the more fruity like characters of peach and citrus into more savoury, nutty, nuanced flavours on the finish. A wonderfully satisfying white wine with plenty of fruit character and a clean, crisp, dry finish.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	6.9 g/l	Titratable acid	7.4
pH	3.08	Alcohol	12.4%

