



d'Arenberg



THE STUMP JUMP

Riesling (60%) Sauvignon Blanc (20%) Marsanne (11%) Roussanne (9%)

McLaren Vale 2016

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

The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

The Wine

All of the varieties in this blend shine through and contribute to this complex and well-built wine. Lifted fresh cut grass and snap pea aromatics hint at Sauvignon Blanc with lemon and lime sherbet from the Riesling exploding from the glass. The Rhone varieties play lightly on the nose with tropical flowers, fresh pineapple, dry hay, and candied ginger peeking through. The palate shows red apple skins, ripe pear, and white peach with some pithy grapefruit texture, all balanced by some nutty creamy notes. A welcoming hint of the candied ginger returns and lingers on a long, fresh, and vibrant finish. The wine begins with loads of fruit which carries through the palate to a long satisfying finish held tightly poised by a fine and long acid line. This is a seriously enjoyable wine and is the perfect aperitif or accompaniment to summer meals.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	7.2 g/L	Titrateable acid	6.8
pH	3.09	Alcohol	11.7%

