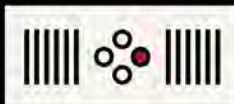


d'Arenberg



# THE STUMP JUMP

**Sauvignon Blanc (52%)  
Riesling (38%) Marsanne (5%)  
Roussanne (5%)**

**McLaren Vale, Adelaide Hills 2017**



## **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 healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

## **The Wine**

A crisp, refreshing white blend, with a touch of sweetness. Sauvignon Blanc contributes to the lifted, tropical fruit nose, whilst Riesling is more apparent on the palate with mouth-watering lemon, lime and green apple flavours. Aromatic, fun and easy drinking, this wine is great with food or without.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	6.8g/L	Titrateable acid	7.2
pH	3.14	Alcohol	12.2%

