

# 2010 THE STUMP JUMP SHIRAZ

## 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 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

This wine is the combination of many individual parcels of wines that flowed down from senior wines in the d'Arenberg stable. It also includes parcels from a range of new growers.

Red winemaking at d'Arenberg is very traditional and simplistic. All of the reds wines are fermented in headed-down open fermenters prior to being pressed in our traditional basket-presses, then matured in barriques and large casks prior to bottling at the winery.



### 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 you can 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 car or entering into a political discussion with your in-laws.)*

### THE VINTAGE

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies.

There was un-seasonably hot weather in November during flowering, although this did not affect fruit setting and vigour was well balanced.

There was some more heat during veraison (berry colour-change) which serves vines well. The rest of the season was mild with nights mild to cool and very little rain.

It was another early start to vintage. Both reds and whites from 2010 are looking excellent with strong varietal flavours.

### THE WINE

The nose is chock-full of fresh blackberries, cherries and dark chocolate sprinkled with spices.

The palate is fresh and juicy, ripe red fruits mix with plums, blackcurrant, flowers and a twist of black pepper.

The tannins are fine with d'Arenberg's trademark earthiness helping keep this easy going wine in check.



### TECHNICAL STUFF

Alcohol: 14.5%  
pH: 3.45  
Oak: Old French, American and large casks.

Chief Winemaker:  
Chester d'Arenberg Osborn  
Senior Winemaker:  
Jack Walton