

2010 THE STUMP JUMP WHITE

McLAREN VALE

RIESLING (28%) SAUVIGNON BLANC (27%) MARSANNE (25%) ROUSSANNE (20%)

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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with nights mild to cool with very little rain.

It was another early start to vintage with Riesling one of the first varieties picked. Both red and whites from 2010 are looking excellent with strong varietal characters.

THE WINE

The nose is wonderfully aromatic with vibrant tropical fruit, barley sugar and a hint of guava.

The palate is equally fresh and lively with zesty citrus characters of lemon, lime and a touch of orange. The Marsanne and Roussanne play a bigger role here with

lovely stone fruit and honey characters coming through.



TECHNICAL STUFF

Alcohol: 13.2%

pH: 3.17

Glucose and Fructose: 6 g/L

Titratable Acid: 6.4

Chief Winemaker :

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

