

*d'Arenberg*



# THE STUMP JUMP

**Cabernet Sauvignon (49%)  
Petit Verdot (47%) Merlot (4%)  
McLaren Vale, Adelaide Hills  
2020**



## **The 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 are mostly from very old bush vines, and underwent gentle crushing, traditional open tank fermentation, basket pressing and oak maturation prior to bottling.

## **The Vintage**

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

## **The Wine**

Rich crimson purple with a ruby rim, visually reveals a deep and complex wine. The intriguing blend will send your senses to various directions. Cabernet Sauvignon will give you the backbone with red capsicum, mulberries and liquorice. Merlot adds the roundness, the subtle strawberries and fresh cherries. Petit Verdot, on the other hand, brings the savoury spices, sage and herbal notes. Everything is well balanced with soft and silky tannins. Stunning blend perfect for every occasion.

|                 |                       |                  |                    |
|-----------------|-----------------------|------------------|--------------------|
| Chief Winemaker | <b>Chester Osborn</b> | Senior Winemaker | <b>Jack Walton</b> |
| Residual sugar  | <b>1.0 g/l</b>        | Titrateable acid | <b>6.4</b>         |
| pH              | <b>3.56</b>           | Alcohol          | <b>14.5%</b>       |

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