

d'Arenberg



# THE STUMP JUMP

## Riesling (100%) McLaren Vale 2022



### 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 underwent gentle crushing, temperature controlled fermentation and basket pressing prior to bottling.

### The Vintage

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mauvedre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, it is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

### The Wine

Bright pale lemon colour with a very delightful range of aromas and flavors. Green apple, pear, honeydew melon and a twist of citrus fruit brings a zesty and crisp taste. Phenomenal acidity, extremely refreshing and in perfect harmony with a slightly sweet finish. Definitely a high quality Riesling above its price point.

Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>
Residual sugar	<b>10.3 g/l</b>	Titrateable acid	<b>7.5</b>
pH	<b>2.91</b>	Alcohol	<b>10.5%</b>

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