

d'Arenberg



THE STUMP JUMP

Shiraz (100%)

McLaren Vale 2014



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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Wine

This is a very approachable and fun wine. The lifted nose is a cacophony of aromatic intrigue. Lifted red fruits are chased down by dark berry aromatics which then yield to typical baking spice and cracked pepper characters shared by all good McLaren Vale Shiraz. It's almost like a race to the finish for these competing characters all vying for the lead role. Yet they also support and complement one another. It is on the palate that the value of this wine can be truly appreciated though. Generous fruit weight supports a fine tannin profile - characteristics that would make this wine sit proudly amongst those many times its price. Black olive skin, earthy notes, and a subtle touch of graphite and iron round out the full palate. This wine has a welcome plushness to it, yet sits lightly on the tongue, its tannin and long acid line giving it a lively and playful feel. Have fun enjoying this wine. That's what it is asking you to do.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	3.6 g/L	Titratable acid	6
pH	3.37	Alcohol	14.3%
Harvest dates	13 Feb - 17 Mar		

