

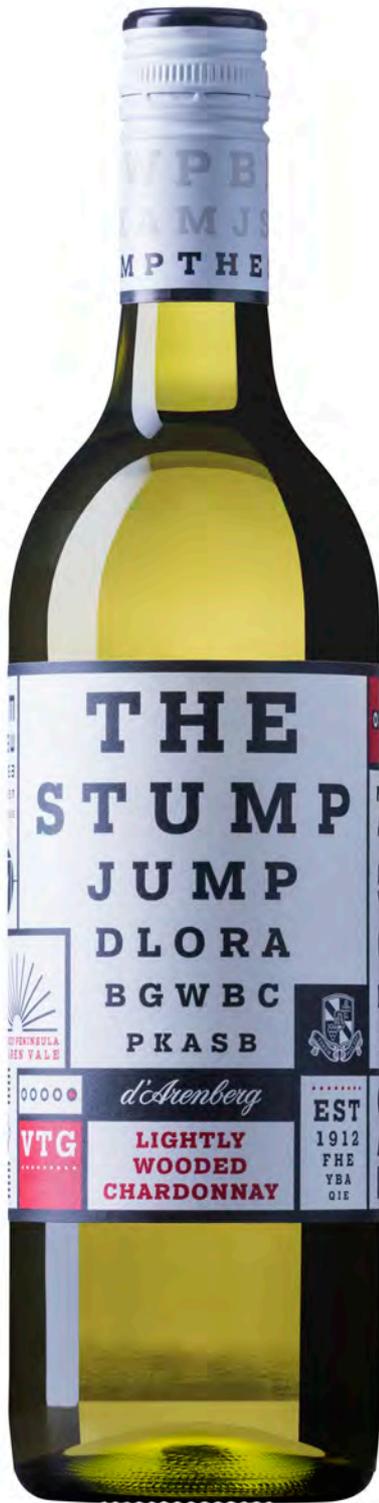
d'Arenberg



# THE STUMP JUMP

## Lightly Wooded Chardonnay (100%)

### McLaren Vale 2018



#### **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**

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

#### **The Wine**

A lovely fruit forward Chardonnay dominated by peach, nectarine, melon and citrus with an ever so subtle influence from old oak which adds a touch of savouriness to the wine. The palate is medium bodied with well integrated acid and velvety mouthfeel. The finish whilst dry and long, retains some of those stone fruit characters throughout the journey. A ready to drink Chardonnay that will continue to improve over the next 3 to 5 years.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	4.2 g/L	Titrateable acid	6.5
pH	3.25	Alcohol	13.5%

