

d'Arenberg



# THE STUMP JUMP

## Lightly Wooded Chardonnay (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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

### The Wine

Pale straw-green, exceptionally fruit driven with a fluid line of white peach, nectarine, green apples and honeydew melon. The controlled use of seasoned oak makes this wine generous and fresh with a mouth coating nutty and slightly smoked texture of hazelnut and almonds. Citrusy acidity with a crunchy bite are followed by a long and savoury finish. A well-crafted Chardonnay for all Chardonnay lovers.

Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>
Residual sugar	<b>2.6 g/l</b>	Titratable acid	<b>6.4</b>
pH	<b>3.34</b>	Alcohol	<b>13.5%</b>

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