



THE STUMP JUMP

Riesling (100%) McLaren Vale 2025

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

Early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality. Grapes for Botrytis (*Botryotinia fuckeliana*) are still hanging.

The Wine

A bright, pale straw appearance. The nose bursts with fresh aromas of crisp green apple, zesty lemon, and ripe lime, offering a vibrant citrus profile. On the palate, a precise, well-defined acid line provides excellent length and direction, carrying the citrus flavours seamlessly. A touch of natural fruit sweetness adds depth and complexity, perfectly balancing the acidity and enhancing drinkability. A balanced, varietally expressive wine that's both refreshing and approachable, a true crowd-pleaser.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	15.2 g/L	Titrateable acid	7.5
pH	2.92	Alcohol	10.5%

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