



# THE STUMP JUMP

**Cabernet (50%)  
Merlot (50%)  
McLaren Vale**

### The Name

The name pays homage to a significant South Australian invention – the Stump Jump plough, designed to ride over stumps and roots saving time and energy. It is rumoured that the inventor of the plough 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.

*This statement is of humorous nature and not to be considered a test of blood alcohol for the purpose of driving a vehicle, cooking with hot oil or entering into political discussions with the inlaws.*

### The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and then aged on lees.

### The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

### The Wine

The nose and palate are brimming with purple fruits of cassis, mulberry and violets along with subtle herbal notes of red capsicum and mint. There is a nice cedary edge to the wine adding savouriness and complexity. The mouthfeel is sleek is structured with the purple fruits enveloped in a layer of fine, chalky tannins ensuring the flavours don't overwhelm the palate with sweetness but rather taper into a long and rewarding finish.

Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>
Residual sugar	<b>0.7 g/l</b>	Titrateable acid	<b>8.0</b>
pH	<b>3.37</b>	Alcohol	<b>14.3%</b>

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