



THE STUMP JUMP

**Cabernet Sauvignon (42%)
Merlot (40%) Petit Verdot (18%)
McLaren Vale, Adelaide Hills
2019**

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 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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

The Wine

A rich, juicy and vibrant wine loaded with mulberry and blackcurrant notes. There are some other subtle mint notes around the edges, as well as some cherry and spice, with a floral overtone. Beautifully vibrant on the palate following the nose with rich, juicy fruit, as well as some leather and cedar. There are layers of fine tannins which balances the fruit sweetness to provide a long finish.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	1.0 g/l	Titrateable acid	7.7
pH	3.43	Alcohol	13.5%

