







THE**STUMP** JUMP

Sauvignon Blanc (100%) **Adelaide Hills** 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

The Wine

Tropical citrus fruits with lemon and lime with a beautiful herbaceous character. Vibrant acidity brings an immersive freshness. The finish is pleasant with an elegant touch of pear and green apples. Extremely easy drinking and a perfect combination with seafood.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	4.5 g/l	Titratable acid	7.4
pН	3.34	Alcohol	12.5%