

d'Arenberg



THE STUMP JUMP

Shiraz McLaren Vale 2021

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 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 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 Wine

This McLaren Vale Shiraz offers a beautifully balanced expression with fragrant notes of raspberry, strawberry, mulberry, and spice. The palate is juicy and silkily textured, featuring pure fruit, fresh acidity, and supple tannins. A remarkable value, the wine reveals rich, velvety flavors of blackberries, cherries, wild strawberries, and mulberries, culminating in a silky finish. Perfect for savoring now, showcasing brilliance and finesse.

Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton
Residual sugar	0.7 g/l	Titrateable acid	5.8
pH	3.60	Alcohol	14.5%

OSBORN ROAD/PO BOX 195 MCLAREN VALE SOUTH AUSTRALIA 5171
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