



## 2008 d'ARENBERG THE STUMP JUMP RIESLING

### Review Summary



**89 pts** “OK, so Riesling in the Vales? Certainly. There are typical citrus blossoms with a belt of the variety’s natural crisp and fresh acidity that is going to suit plates of Fleurieu gulf water’s squid and whiting. It is clean and easy going, friendly style and right at the price.”

**Tony Love, The Advertiser**  
May 2009

**89 pts** “D’Arenberg’s “Stump Jump” wines offers consistently fine value, and this Riesling simply adds to what already is an impressive line-up. Dry but filled with bright fruit flavor (primarily echoing limes, lemons, and tart apples), it exhibits a hint of earthy complexity in both the bouquet and finish. With plenty of acidity for balance, it should age effortlessly for at least a few more years.”

**Paul Lukacs, WineReviewOnline.com**  
March 15, 2011

**88 pts - Best of the Best by Variety** “Bright lemon juice bouquet; soft, fleshy, clean and accessible palate; best enjoyed in its youth.”

**James Halliday’s Australian Wine Companion**  
2010

**88 pts** “A lively white, with apple and spice flavors, finishing on a mineral note.”

**Harvey Steiman, Wine Spectator**  
November 30, 2009

**87 pts – BEST BUY** “The nose is showing some appealing if unusually developed aromas of petroleum, wet leaves and honey while the palate is all lime, creating an off-dry impression. Citrus and marmalade flavors harmonize nicely on the finish. This wine is already mature despite its youth and is best drunk soon.”

**Joe Czerwinski, Wine Enthusiast**  
December 31, 2009



**87 pts – BEST BUY** “This wine's sweet lime scents contrast a more austere melon rind flavor and cayenne pepper spice. It's a saline riesling for grilled tuna with mango chutney.”

**Wine & Spirits Magazine**  
**October 2009**

**87 pts** “The 2008 The Stump Jump Riesling offers floral, citrus, and melon aromas leading to a crisp, savory, ripe Riesling designed for immediate gratification. Drink it over the next 3 years.”

**Jay Miller, Robert Parker's The Wine Advocate**  
**December 2009, Issue #186**

**87 pts** “Greenish straw. Spicy aromas of white peach, green tea, nectarine, fennel and minerals. Open-knit, juicy flavors of nectarine and pit fruits are kept fresh by tangy acidity and a minty nuance. This easy-drinking wine finishes with subtle sweetness and good length.”

**Josh Reynolds, Stephen Tanzer's International Wine Cellar**  
**July/August 2009**

**4 ½ STARS** “Four new whites have been added to the popular Stump Jump range including this juicy Riesling. Those who usually find Australian Rieslings too dry and steely in their youth—or too much like chewing on a lime—need have no fears here. The new Stump Jump is a softer style with a little grapey sweetness and has cleverly been made for enjoying right now, not a few years down the track. Top Value.”

**Paddy Kendler, Herald Sun**  
**March 2009**

“The Stump Jump shows the more floral side of Australian Riesling—it's juicy, rich, and full, with sweetish notes of lemon preserves.”

**Roger Morris, Sommelierjournal.com – ‘Australian Rieslings’**  
**August 31, 2012**

“From Australia, a "stump jump" is a plow that can traverse stumps and gnarled roots. Whatever the soil conditions, this riesling has luscious grapefruit and citrus flavors, a smooth mouthfeel and a touch of passion fruit in the aromas.”

**Tom Marquardt and Patrick Darr, The Capital Hometown Annapolis**  
**July 2, 2009**



“More stony and crisp than fruity, but still offers some clean lemon zest and lime notes, with a mouthwatering finish.”

**Wineskinny.com**  
**August 1, 2009**

“I was reminded of the seminar recently as I was picnicking poolside with my wife, Eleanore. We were enjoying The Stump Jump Riesling from Australia’s d’Arenberg winery. Eleanore loved the crisp, lemon-lime-green apple flavors. But here’s the part that I believe she really liked: It was BONE DRY. This wine was so dry that if it could it would ask you for a glass of water. It was so completely bereft of sweetness that if you put a single sugar crystal in the bottle it would die of loneliness. We’re talking not sweet here. If a movie was made about this wine, it would be called Night of the Living Unsweetness.”

**Gil Kulers, Wine Kulers**  
**August 24, 2009**

