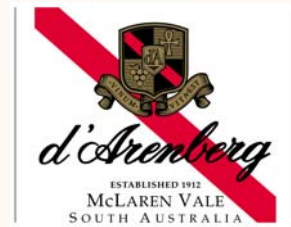




## 2006 d'ARENBERG THE STUMP JUMP RED

### Review Summary



**89 pts** “The 2006 The Stump Jump GSM is composed of 70% Grenache, 20% Shiraz, and 10% Mourvedre. Dark ruby-colored, it has an expressive perfume of earth, black cherry, black raspberry, and blueberry. Supple, fruity, ripe and well-balanced, this tasty wine is an excellent value. Drink it over the next 2-3 years.”

**Robert Parker's The Wine Advocate**  
October 2007, Issue 173

**89 pts** “Light, bright red-purple; fresh, spicy berry fruit; a delicious, lively, drink-now café style.”

**James Halliday**  
2009 Wine Companion

**BEST BUY** “The quality/value quotient of Chester Osborn's Stump Jump Red is one of the many reasons for his nomination as a Winemaker of the Year finalist. It's a classic southern Rhone GSM blend sourced from the vast array of McLaren Vale vineyards owned or contracted to d'Arenberg. Clean, fresh flavours of ripe cherry, plum and aniseed dominate with hits of dark chocolate and warm spice. A red for early drinking: best with sausages or a spicy pizza.”

**Gourmet Traveller WINE Magazine**  
August/September 2008

**86 pts – BEST VALUE WINES** “A green olive character runs through the dark berry and dusky pepper flavors in this firm-textured red. Grenache, Shiraz and Mourvèdre. Drink now through 2011.”

**Harvey Steiman**  
Wine Spectator Advance  
Oct 31 Issue, 2008