



2006 THE STUMP JUMP WHITE

d'ARRYS AND CHESTER'S WINE-MAKING
PHILOSOPHY THE ART OF BEING
DIFFERENT



d'Arenberg winery has managed to turn individuality into an art form by doing a whole lot of little things differently. The names of their wines illustrate the point. We admit they are a bit odd, but because they have real significance, the stories behind the names are on the back labels.

VINEYARD

In 1912, Joseph Osborn purchased the well-established vineyard just north of the township of McLaren Vale. Joseph's son, Frank, built d'Arenberg's cellars in 1927. By 1957, Frank's son, d'Arry, had bottled the first of the famous diagonal red striped wines. Enter the fourth generation, d'Arry's son, Chester, who took over the reigns in 1984. In 1990, Chester was crowned, "McLaren Vale Bushing King," for producing the best table wine in McLaren Vale and in December, 2005, *The Wine Advocate* declared him, "Wine Personality of the Year."

HANDCRAFTED WINES AND BASKET PRESSING

Four generations of learning have provided current Chief Winemaker, Chester Osborn with an intimate knowledge of his vineyards (now totaling over 345 acres) and a healthy respect for the differing fruit characters obtained from the individual vineyard sites. Nineteenth century basket presses are extensively utilized to press the fruit, both white and red, providing a gentle extraction of juice. Much of the red fruit is fermented in 5 ton wax-lined, headed down, open fermenters. Both American and French oak barriques are used extensively.

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REGION

McLaren Vale, South Australia

**Variety: Riesling (63%), Sauvignon Blanc (16%),
Roussanne (13%), Marsanne (7%)**

Maturation: Stainless Steel

Technical Analysis: 13% alc/vol.



INFORMATION

The Osborns are proud to release The Stump Jump range of premium McLaren Vale wines, named after the region's old vineyards which were originally cleared using the Stump Jump plough. This South Australian invention enabled the ploughshare to jump over the gnarled "mallee" Eucalypt roots, saving valuable time and resources.

The 2006 vintage was very good; late spring rains provided adequate levels of moisture for vines to draw upon in what was a fast ripening season. An ideal year that produced beautifully fragrant fruit with good acidity and length of flavor.

The 2006 Stump Jump White has fresh aromas of flowers, cut grass, limes, green melon, passionfruit, and hints of almond kernels. The palate is dry with ripe fruit characters dominated with Riesling florals and limes. Sauvignon Blanc, Roussanne, and Marsanne provide an earthy, dry stone fruit element, as well as textural richness to the finish. This wine is best drinking while young and is the perfect match for a wide variety of dishes.

