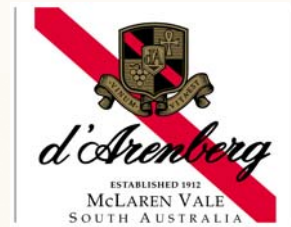




## 2009 d'ARENBERG THE STUMP JUMP WHITE

### Review Summary



**87 pts** “This pale yellow colored white blend from down under is a terrific value wine. It opens with an Anjou pear and wet stone bouquet. On the palate, this wine is medium bodied, round, balanced, and crisp. The flavor profile continues to display Anjou pear with notes of minerality and a touch of tangerine and hint of lime. The finish is dry and nicely refreshing. This wine would pair well with grilled swordfish kabobs.”

**Ken Hoggins, KenseWineGuide.com**  
December 4, 2011

**87 pts** “Light, bright gold. Lemon zest and green apple on the nose, with a strong undercurrent of talc. Taut and linear, with tangy citrus flavors and a slightly dry edge. Refreshingly brisk and clean, with good finishing snap and an echo of lemon.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2010

**87 pts/Best Value** “Light and lively, with pretty floral apple flavors at the fore, remaining on the finish with hints of grapefruit and spice in a refreshing style.”

**Harvey Steiman, Wine Spectator**  
June 30, 2010

**86 pts/Best Buy/100 Top Values** “A crazy blend from Chester Osborn, this includes Riesling, Marsanne and Sauvignon Blanc. Translated into flavor, that’s lemon, marzipan and green spice. It’s oddly refreshing, especially as a gill-out wine for fish.”

**Joshua Greene, Wine & Spirits Magazine**  
February 2011

**4 STARS** “A HOTCHPOTCH of grapes gives interest to this well-priced white. Lemon, lime and herb scents merge with floral notes. The ripe palate is appetising, with a fruit-sweet whisper, good underlying structure and a dry finish.”

**Ralph Kyte-Powell, The Age**  
November 2011