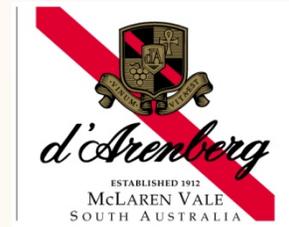




2008 d'ARENBERG  
THE STUMP JUMP  
STICKY CHARDONNAY  
Review Summary



**91 pts** “A luscious golden color in the glass, this has a strong botrytis aroma, really big on dried apricots and cumquat marmalade, some candied stone fruits here too – really concentrated. The palate delivers straight-shooting dried apricot flavor with more than enough concentration considering the bargain price. This represents outstanding value.”

Nick Stock  
The Penguin Good Australian Wine Guide 2010

**90 pts** “If you like lusciously sweet dessert wines, you won’t find better value than this. Amber colored, it’s a full on sticky with apricot nectar and poached peach aromas, a very sweet, rich palate with oily texture.”

Gourmet Traveler Wine Magazine  
August 2009

**90 pts – BARGAIN OF THE WEEK** “If you like lusciously sweet dessert wines, you won’t find better value than this. Amber colored, it’s a full on sticky with apricot nectar and poached peach aromas, a very sweet, rich palate with oily texture.”

Huon Hooke, Sydney Morning Herald  
June 16, 2009

**89 pts** “With the number of really good dessert wines available for under \$12 per bottle severely limited, this is a refreshing ray of golden sweetness. Dried apricots add enough citrus pith to partially balance out the intensely sweet flavors. Drink in the lusciousness over the next couple of years.”

Joe Czerwinski, Wine Enthusiast  
September 2010

**88 pts – BEST BUY** “Deep gold in color and honeyed in its sweetness, this chardonnay's richness is balanced by fresh acidity. An appealing sticky for a cheese plate or a savory peach tart.

Wine & Spirits Magazine  
October 2009



**88 pts** “Medium yellow-gold. Reticent aromas and flavors of pineapple, apricot and tangerine. Sweet but a bit alcoholic on the palate, with gentle acidity, strong honeyed tones and moderately deep pit fruit flavors. A tad warm on the back but this offers very good value for a late-harvest wine.”

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

**4 STARS** “BOTRYTISED sweet chardonnays can cover mistakes in vineyard and winery. If this McLaren Vale—Adelaide Hills blend is a mis-take, it's worked out well in the end. It's great value, with plenty of botrytis character. Manda-rin, lime marmalade and smoky notes mark nose and palate, it's sweet and concentrated, fin-ishing with bracing acidity.”

**Ralph Kyte Powell, The Age**  
August 4, 2009

“There’s been a significant expansion of the entry point Stump Jump range by d’Arenberg this year, with varietal riesling, sauvignon blanc, chardonnay and best of all, this marvelous sticky. Wow! This has fabulous botrytis characters, glorious honey aromas and, apricot, peach and marmalade flavors all ripe and squishy, and a fresh, vibrant finish that cleanses the palate and prevents the opulent sweetness from cloying.”

**Money Magazine**  
September 2009

**“BLOODY GOOD! WOW!** This has fabulous botrytis characters, glorious honey aromas, apricot, peach, marmalade fla-vours all ripe and squishy, good weight on the mid-palate and a fresh, vibrant finish that cleanses the palate and prevents the opulent sweetness from cloying.”

**Peter Forrestal, Quaff**  
August 2009

**89 pts** “Here's a Chardonnay dessert wine that you will love and your bank account will thank you. The 2008 d'Arenberg The Stump Jump Sticky Chardonnay (375 ml bottle) is medium to dark yellow in the glass and has lifting aromas of apricot, peach and orange zest. In the glass is a very rich full bodied offering of flavors that include peach, honey, lemon custard, apple, dried fig and tangerine. I tasted this very well chilled, which is how I prefer my dessert wines, and this was delicious. This wine could serve as dessert itself or be paired with cheeses or lighter cakes. ”

**Jeff Lawson, www.midwestwineguy.com**  
May 26, 2011