



2006 THE STUMP JUMP RED

d'ARRYS AND CHESTER'S WINEMAKING
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.

VINEYARDS

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'Arroy, had bottled the first of the famous diagonal red striped wines. Enter the fourth generation, d'Arroy'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: Grenache (48%), Shiraz (28%), Mourvedre (24%)

Maturation: 50% matured in barrique & large oak for 6 months

Technical Analysis: 14.5% 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 one of the most condensed vintages experienced at d'Arenberg and one of the best ever. After a dry winter, heavy rains in spring allowed for consistent flowering and veraison with almost no interruptions. Eventually, warmer conditions prevailed which was ideal for enhancing fragrance and producing wonderful levels of natural acidity and flavor intensity.

The 2006 Stump Jump Red is bright red in appearance with an aromatic nose of ripe, juicy red fruits, dominated with cranberries and loganberries, spice, cardamom, green pepper and a hint of earthy herbal notes. The palate is rich and ripe with mulberries, plums, white chocolate, and spices balanced by ripe tannins. The finish is soft and balanced with savory edges and lively acidity. A pleasure to drink now or cellar over the next 3-5 years.

