

2018 d'ARENBERG THE STUMP JUMP RED



WINEMAKER:

Chester Osborn

REGION:

McLaren Vale, South Australia

VARIETALS:

Grenache (39%), Shiraz (38%), Mourvèdre (23%)

MATURATION:

50% matured in seasoned oak casks for 6 months

ANALYSIS:

14.5% alc/vol | TA: 6.9 g/L | pH: 3.38

BACKGROUND: The name 'Stump Jump' relates to the significant South Australian invention – the Stump Jump plow. This plow became a popular piece of machinery for plowing fields because of its ability to ride over stumps and gnarled “mallee” eucalyptus roots and snags, saving valuable time and resources by not stopping the draft horse.

VINTAGE NOTES: Quite a wet winter with July, August and September being way above average in rainfall. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, the above average temperatures of February and March and the dryness made everything ripen relatively quickly.

TASTING NOTES: A brooding concoction of dark, sweet and savory notes. Plum, dark cherry, earth and black pepper. The palate adds mulberry and raspberry with beautiful lifted spice and mineral grit. There's no shortage of flavor here.

ABOUT d'ARENBERG: One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

