

Jumper & Jack

Chenin Blanc

2026



ENVIRONMENT

Jumper & Jack is inspired by Africa's extraordinary wildlife and the landscapes they inhabit. The brand promotes awareness around the protection of wildlife and the preservation of their natural habitats. Through responsible farming and environmental stewardship, Jumper & Jack celebrates the delicate balance between agriculture, nature and biodiversity — helping ensure these wild places endure for generations to come.

GENERAL NOTES

Jumper & Jack celebrates life's adventurous crossings – moments where curiosity and instinct lead the way. Inspired by the wild landscapes and remarkable wildlife of Southern Africa, these wines reflect a spirit of exploration and respect for nature. This Chenin Blanc showcases the vibrant character and versatility of South Africa's most celebrated white grape variety.

IN THE VINEYARDS

The grapes are sourced from selected vineyards in the Cape Coastal region where warm sunny days and cooling ocean influences allow for slow, even ripening. These conditions help develop expressive aromatics, bright natural acidity and concentrated fruit while maintaining balance and freshness in the vineyard.

VINIFICATION

The grapes are harvested in the cool early morning hours to preserve freshness and aromatic intensity. After gentle pressing, the juice is cold fermented at controlled temperatures to retain the vibrant fruit character of Chenin Blanc. Careful handling throughout the process ensures purity of flavour and balance in the final wine.

TASTING NOTES

Fresh and vibrant, this Chenin Blanc reveals aromas of ripe pear, white peach and quince, complemented by hints of citrus blossom and honeyed apple. The palate is bright and well balanced with lively acidity, juicy stone fruit and a refreshing mineral edge that carries through to a clean, lingering finish.

Varieties:	Chenin Blanc 100%
Residual sugar: 3.91 g/L	pH: 3.18
Alcohol: 13.0 % Vol	TA 6.7 g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez