

Jumper & Jack

Merlot Cabernet Sauvignon

2024



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 around the world. 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 capture a spirit of exploration and respect for nature. This Merlot Cabernet Sauvignon blend brings together elegance and structure, showcasing the richness and character of carefully selected vineyards in the Western Cape.

IN THE VINEYARDS

The grapes are sourced from selected vineyards in the Cape Coastal region where warm days and cooling afternoon breezes allow for slow, even ripening. These conditions help develop deep colour, ripe tannins and concentrated fruit while maintaining balance and freshness in the vineyards.

VINIFICATION

The grapes are harvested at optimal ripeness and gently destemmed before fermentation. Fermentation takes place in stainless steel tanks with regular pumpovers to extract colour, flavour and structure. The wine is then matured with a portion of oak influence to add complexity while preserving the purity of the fruit before the final blend is assembled.

TASTING NOTES

This Merlot Cabernet Sauvignon blend shows inviting aromas of ripe plum, blackcurrant and dark cherry, complemented by hints of cocoa, cedar and subtle spice. The palate is smooth and well rounded with soft tannins, layered dark fruit and a touch of savoury complexity.

To be enjoyed with steak, pizzas or any occasion that calls for cheerful celebration!!

TECHNICAL ANALYSIS

Varieties:	Merlot 51% Cabernet Sauvignon 49%
Residual sugar: 2.82 g/L	pH: 3.62
Alcohol: 14 %	TA 5.4 g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez