

Jumper & Jack Sauvignon 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 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 reflect a spirit of exploration and respect for nature. Crafted from carefully selected vineyards in the Western Cape, this Sauvignon Blanc captures freshness, vibrancy and a lively sense of place.

IN THE VINEYARDS

The grapes are sourced from selected coastal vineyards in the Cape Coastal region where cooling maritime influences slow ripening and help preserve natural acidity. This extended ripening period allows the fruit to develop vibrant aromatics and purity of flavour while maintaining healthy vineyard ecosystems and supporting surrounding biodiversity.

VINIFICATION

Harvested in the cool early morning hours, the grapes are gently pressed with minimal skin contact to preserve delicate aromatics. The juice is cold fermented at 10–12°C using selected yeast strains to enhance varietal character and freshness. Individual vineyard parcels are vinified separately before blending to achieve balance, brightness and layered fruit expression.

TASTING NOTES

Bright and expressive, this Sauvignon Blanc opens with aromas of gooseberry, lime zest and fresh lemongrass, complemented by hints of white peach and passion fruit. The palate is crisp and lively with vibrant citrus freshness, subtle tropical fruit and a clean mineral edge. Refreshing acidity carries through to a long, zesty finish that makes the wine wonderfully food friendly.

Varieties:	Sauvignon Blanc 100%
Residual sugar: 3.82 g/L	pH: 3.18
Alcohol: 12.5 %	TA 6.7 g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez