



JAKKALSVLEI
— PRIVATE CELLAR —





OUR STORY

Just a short and scenic drive from Mossel Bay lies Jakkalsvlei, one of the Garden Route's best-kept secrets. This extraordinary destination offers a seamless blend of fine wine, flavourful cuisine and unforgettable family experiences. Whether you're looking for a tranquil day trip or a peaceful overnight escape, Jakkalsvlei provides the perfect countryside retreat.

At the heart of the Jakkalsvlei experience is a celebrated portfolio of wines, each crafted with meticulous care and distinctive character. The grapes are sourced from select vineyards in the Karoo, Langkloof and along the South Coast, providing a regional complexity and richness to every varietal. Jakkalsvlei's commitment to quality and terroir has earned the estate widespread acclaim, including top accolades from Veritas, Tim Atkin, Platter & National wine challenge to name a few.

Jakkalsvlei, meaning "Jackal's Marsh," is a family-owned winery with deep roots in the Garden Route. Since 1972, the Jonker family has cultivated this land, now proudly stewarded by the third generation.

The name was inspired by the jackals and wild cats frequently seen in the Langeberg Mountains surrounding the farm.

Oupa Nelis Jonker, drawn by the land's natural beauty while hunting in the area, acquired the property and recognised its potential. Thanks to the fertile soil, reliable water sources, and warm, dry climate, the land proved ideal for agriculture and vineyards. In 1987, his son Andrew planted the first Chenin Blanc vineyard, laying the foundation for what would become a thriving winery.

In 2007, Jantjie Jonker, the third generation, returned to the farm and began producing the first wines under the Jakkalsvlei label. The Mount Cuvée and Hanepoot were bottled in 2008, followed by the opening of the estate to the public in 2010. Since then, Jakkalsvlei has grown substantially, introducing a premium range - Lord Jackal - that reflects the estate's commitment to excellence and innovation.



A UNIQUE ENVIRONMENT FOR EXCEPTIONAL WINE

Situated at the foot of the Langeberg Mountains, just 40 kilometres from the Indian Ocean, Jakkalsvlei enjoys a unique microclimate ideal for viticulture. The estate cultivates over 60 hectares of vineyard and

produces approximately 750 tons annually. Key varieties such as Sauvignon Blanc, Muscat and Pinotage thrive in this setting.



In addition to the estate's primary vineyards, Jakkalsvlei also sources grapes from select areas on the northern side of the Langeberg Mountains, the Klein Karoo and the cool Waboomskraal region near George. These diverse terroirs contribute complexity and nuance to their wines. Sandy loam and shale soils support robust red varieties, while sandstone-rich areas near the coast favour crisp, aromatic whites.

Under the expert guidance of viticulturist Hennie Kotze, the vineyard practices are rooted in sustainability and precision. With over two decades of experience, Hennie ensures meticulous vineyard planning, canopy management, and harvest timing to preserve the integrity and quality of every grape. This approach reflects Jakkalsvlei's vision: to produce wines that express the richness and diversity of the Garden Route.

OUR WINES

At the helm of winemaking is Louis van der Riet, who joined Jakkalsvlei in 2019. His journey into winemaking began with an interest in marine biology, but after hands-on experience at a co-operative cellar, Louis was captivated by the art of winemaking. His formal training at Elsenburg, along with an internship in Napa Valley, shaped a career marked by innovation and excellence.

Before joining Jakkalsvlei, Louis worked across prestigious cellars in South Africa, where he earned numerous local wine awards. His work has also received international recognition from Tim Atkin and the Michelangelo Awards.

Known for his precision and creativity, Louis continuously seeks to elevate the winemaking craft.

The Jakkalsvlei wine range is designed to suit a wide variety of tastes, offering fourteen unique wines that capture the essence of the estate's terroir. From crisp and zesty whites to rich, full-bodied reds and elegant dessert wines, each bottle tells a story of passion and place.

Favourites include the vibrant Sauvignon Blanc, the tropical Chenin Blanc and the award-winning Pinotage Rosé. Red wine lovers can savour the complex Merlot, bold Cabernet Sauvignon and smooth, coffee style Pinotage. For those with a sweeter palate, the Moscato range in white, red and pink, along with the rich Hanepoot and luscious Red Muscadel, provide indulgent options. The Mount Cuvée blend stands out as a flagship offering, embodying the depth and refinement of Jakkalsvlei's winemaking philosophy.

Our exclusive Lord Jackal wine range is produced in limited quantities with a focus on quality and taste. The Lord Jackal range consists of four premium wines. From a wooded Chardonnay, Barbera and a Cabernet Franc to a Cape Vintage Reserve and Lord Jackal Pinot Noir Méthode Cap Classique.





OUR RANGE



JAKKALSVLEI

PRIVATE CELLAR



Vonkel Chenin Blanc

Sauvignon Blanc

Chenin Blanc

Pinotage Rosé

White Moscato

Pink Moscato

Red Moscato

Merlot

Pinotage

Mount Cuvée

Cabernet Sauvignon

Hanepoot

Red Muscadel

VONKEL CHENIN BLANC

Vineyards

Young Chenin Blanc vines, planted in 2017 on the cool Outeniqua Mountains, grow in rocky sandstone and ferricrete soils. The cooler microclimate of the Outeniqua area allows for slower ripening, resulting in higher acidity and lower pH, while the young vines contribute to fresh and fruity wines.



Winemaker's comments

Colour: Clear crisp light lime yellow colour with fine glittering bubbles.

Bouquet: An alluring, fresh tropical fruit salad nose with aromas of apple, soft pear, quince and passion fruit, complemented by notes of honeysuckle, peach and mandarin.

Taste: A refreshing tingle of foamy bubbles releases flavours of apple, apricot, saffron and melon. The wine offers a well-balanced harmony between sweetness and acidity.



PINOTAGE ROSÉ

Vineyards

The truly South African variety Pinotage was cross-pollinated from Pinot Noir and Cinsault by Professor Izak Perold in 1925. Pinotage, planted in 2013 at Jakkalsvlei, is used to produce this fresh, light-coloured wine. The vines are VSP-trellised and planted in mostly alluvial riverbed soil. These vineyards produce higher yields, with large bunches and lighter-coloured berries - ideal for crafting a fresh and fruit-driven Pinotage Rosé.



Winemaker's comments

Colour: A beautiful light rose petal blush pink colour.

Bouquet: The wine displays elegant, soft flavours of candyfloss, rose petal, fresh red cherries and strawberries.

Taste: A smooth and refreshing palate with delicate, sweet red berry flavours, balanced acidity and a dry fruity finish.

SAUVIGNON BLANC

Vineyards

Jakkalsvlei Sauvignon Blanc is sourced from four vineyards. 50% comes from the Langeberg-Garcia ward, where 8 hectares are VSP-trellised in rocky ferricrete soils of shale, quartzite, and sandstone. Another 25% is from Jakkalsvlei's South Coast vineyards on cool, south-eastern slopes with clay-rich, sandstone soils. Schoemanshoek contributes 15% from a VSP-trellised, shale-based vineyard. The final 10% comes from a 1-hectare, cool-climate vineyard on the northern side of the Outeniqua Mountains, 560 metres above sea level, planted in sandstone with "koffieklip".

Winemaker's comments

Colour: Clear crisp translucent colour with light green golden hue.

Bouquet: Fragrant tropical fruit nose of passion fruit, guava, gooseberries, lime and fresh cut grass.

Taste: On the palate, the wine is fresh and smooth. Tropical fruits fill the palate, with upfront notes of passion fruit, gooseberries, grapefruit and peach. The wine is well-balanced between fruit and acidity and has a lasting, fresh mouthfeel.



CHENIN BLANC

Vineyards

This Chenin Blanc is made from grapes grown at four distinct sites across the Klein Karoo. A vineyard in the Swartberg Mountains, planted in harsh Bokkeveld shale, delivers fruit of outstanding quality. Young VSP-trellised vines on the cool Outeniqua Mountains, at 560 metres above sea level and 25 km from the ocean, grow in sandstone soils with "koffieklip," contributing freshness and complexity. In the Calitzdorp ward, vines are planted in old Karoo deposits and trained on high-wire trellises to guard against late spring frost. The final 5% comes from a vineyard in Langeberg-Garcia, rooted in decomposed shale rich in quartzite.

Winemaker's comments

Colour: Light lime yellow colour.

Bouquet: Fresh ripe tropical and stone fruit salad, litchi, melon, peach and white pear.

Taste: Abundance of juicy soft tropical fruit, guava and apricot, well rounded smooth structure with fresh acidity and a lingering aftertaste.





WHITE MOSCATO

Vineyards

This delightful White Moscato is crafted from young White Muscadel vines planted in 2019. These vineyards, nestled in decomposed rocky sandstone soils at Jakkalsvlei, are picked early in the season at low sugar levels to produce a fresh, low-alcohol wine. The vines are drip-irrigated and planted in a north-south row orientation. The result is a beloved, naturally sweet wine that's perfect for easy sipping.

Winemaker's comments

- Colour: Beautiful light sun yellow colour
- Bouquet: Fresh tropical fruit flavours of litchi, apricot, sweet honey blossom and muscat.
- Taste: Alluring freshness of tropical fruits, muscat and honey amplified by a fuzzy perlé and exotic spice.



PINK MOSCATO

Vineyards

Red and White Muscadel vines at Jakkalsvlei are planted in sandstone soils and expertly trellised using a 7-wire VSP system, supported by drip irrigation. Planted in a north-south row orientation, the morning side of the vineyards is harvested early in the season at low sugar levels to produce this fresh, low-alcohol wine. This delightful perlé-style rosé is both refreshing and easy to savour.

Winemaker's comments

- Colour: A beautiful light rose petal blush pink colour.
- Bouquet: Alluring sweet muscat flavours fills the glass as beads of bubbles release tropical fruits of litchi, strawberries, Turkish delight and exotic spices.
- Taste: These sweet fruity muscat flavours follows through to the palate, accommodated with refreshing sweetness, balanced acidity and a tingling delight of fine bubbles.



RED MOSCATO

Vineyards

Red Muscadel vines at Jakkalsvlei are planted in sandstone soils, expertly trellised using a 7-wire VSP system, and supported by drip irrigation. Planted in a north-south row orientation, the morning side of the vineyards is harvested early in the season at low sugar levels to produce this fresh, low-alcohol wine.

Winemaker's comments

- Colour: Cherry red colour.
- Bouquet: Fresh ripe flavours of berries, litchi, soft ripe plums and tones of muscat.
- Taste: A hint of freshness as the bubbles pop, revealing sweet summer berries, strawberries and red cherries.





MERLOT

Vineyards

This medium- to full-bodied Merlot is crafted from vines planted on both the northern and southern slopes of the Langeberg Mountains, cultivated in sandstone and shale soils. The Merlot grapes harvested in the Langeberg-Garcia ward, situated on Bokkeveld shale, ripen more quickly and produce small berries with intense flavour, depth, and vibrant colour. In contrast, Merlot sourced from the Herbertsdale ward undergoes a slower ripening process, influenced by cooler weather conditions and morning fog from the nearby Indian Ocean - imparting a refreshing and fruity character to the wine.

Winemaker's comments

Colour: Dark plum red colour.

Bouquet: Orchards of ripe prunes, red cherries and violets. Beautifully integrated oak with hints of dried leaves and herbs.

Taste: Medium to full-bodied palate with rounded flavours of red cherries, black raspberries and fresh plums. The acidity and fruit sweetness are well balanced with ripe tannins and a smooth, oaky, lingering finish.



PINOTAGE

Vineyards

This wine is crafted from grapes harvested from a specific section of Pinotage vines at Jakkalsvlei. These vines are situated on a west-facing slope, slightly higher than the valley floor, where they thrive in decomposed sandstone soil. The vineyard features diverse soil compositions, with the lower sections producing higher yields that contribute to the wine's softness and elegance. In contrast, the higher-altitude vines produce smaller bunches, resulting in ripe, concentrated fruit flavours and extended length.

Winemaker's comments

Colour: Dark ruby red colour.

Bouquet: Toasted flavours of coffee, toffee and dark chocolate initially burst from the glass as the wine opens up to reveal notes of caramel, red cherries, prunes and sweet mulberries.

Taste: Soft, smooth and quaffable flavours of chocolate, roasted coffee beans and sweet dark berries fill the palate. The wine is medium-bodied and finishes with silky, smooth tannins.



MOUNT CUVÉE

Vineyards

Pinotage vines are meticulously planted on the western side of Jakkalsvlei, facing eastward and rooted in sandstone soil rich in clay. These vines yield less fruit and experience a slower ripening process due to limited direct sunlight during maturation. Such conditions produce more concentrated fruit with a darker hue and intensified flavours in the resulting wines.

In contrast, Shiraz vines thrive in the shale soils north of the Langeberg Mountains. Here, abundant direct sunlight accelerates their ripening. The combination of shallow, rugged soils and elevated temperatures contributes to Shiraz wines with added spice and depth, creating a distinct and captivating flavour profile.

Winemaker's comments

Colour: Dark cherry red colour.

Bouquet: Dried prunes, black cherries and white pepper on the nose. The wine reveals layers of flavour as it opens with notes of spice, violets, leather and oak.

Taste: The palate is fresh and complex, featuring flavours of plum, red cherries and oak. Firm, juicy tannins are balanced by integrated acidity and a lingering finish.



CABERNET SAUVIGNON

Vineyards

Cabernet Sauvignon planted lower down the Langeberg Mountains in Koue Bokkeveld shale soils within the Langeberg-Garcia ward, combined with Cabernet Sauvignon from Jakkalsvlei - planted in 2008 on the western slope in sandstone soil - is used to create this full-bodied wine. The Langeberg- Garcia grapes contribute concentration and body, with dark red fruit flavours. The Herbertsdale grapes, planted at Jakkalsvlei, add freshness and vibrancy, along with red fruit and subtle herbal notes.

Winemaker's comments

Colour: Dark red ruby colour.

Bouquet: Intense flavours of dark fruits, black currants, cassis and cedarwood. The wine opens up to reveal notes of dark chocolate and dried thyme.

Taste: On the palate, the wine is full and smooth, with flavours of blackberries, dried herbs and oak. The tannins are juicy and ripe, balanced by integrated acidity and a lasting aftertaste.



HANEPOOT

Vineyards

This sweet wine is crafted from Hanepoot grapes sourced from the oldest vines at Jakkalsvlei, planted in 1988 on the west-facing slope. The vines grow in sandstone soils with one-wire trellising and are mostly dryland farmed, although overhead irrigation has been added over the years to provide relief during dry seasons. This iconic vineyard is well-loved in the Garden Route, with many visitors coming to the farm annually for the Hanepoot grape picking.



Winemaker's comments

Colour: Light straw yellow green colour.

Bouquet: A luscious amalgamation of ripe muscat, tropical fruit and wildflowers, with hints of lemon blossom, cloves and nectarine.

Taste: A full, syrupy-sweet taste of muscat, litchi and honey, with underlying flavours of green figs, spice and a sweet, sun-kissed raisin finish.



RED MUSCADEL

Vineyards

On the elevated west-facing slope of Jakkalsvlei, we nurture Red Muscadel vines in sandy, rocky sandstone soils. These vines are 7-wire VSP trellised and drip irrigated. Planted in a north-south row direction, the afternoon side of the vineyard tends to shrivel and raisin faster. These bunches are left late into the season, creating the perfect conditions to craft this luscious, full-bodied sweet Muscadel with a rich and dense flavour profile.



Winemaker's comments

Colour: Beautiful strawberry red colour.

Bouquet: An enchanting bouquet of ripe muscat, Turkish delight, ripe strawberries and exotic spices with hints of litchi, rooibos and grapefruit.

Taste: On the palate, the wine is smooth and dense, with full sweet flavours of Turkish delight, ripe muscat and citrus. As the layers unfold, notes of red berries, sweet spice and sun-dried raisins emerge.

OUR EXCLUSIVE RANGE



LORD JACKAL *Private Collection*



Chardonnay



Barbera



Cabernet
Franc



Cape Vintage
Reserve



Methode Cap Classique
Pinot Noir





CHARDONNAY

Vineyards

Grapes from two different vineyards are used to create this unique, limited release Chardonnay. In the northern foothills of the Langeberg Mountains, our Chardonnay vines thrive in shale-rich soils. The distinctive continental climate of the Langeberg-Garcia ward brings winter temperatures that drop well below zero - an essential factor for cultivating exceptional Chardonnay grapes, as the chill promotes more even bud break. While the rocky shale soils result in lower yields, they contribute remarkable complexity and textured richness to the wine.

Winemaker's comments

Colour: A beautiful light straw yellow colour.

Bouquet: Lime zest, orange peel and jasmine flower fill the glass. The wine opens to vanilla pod, almonds and toasted oak.

Taste: On the palate the wine is smooth and rich, with full flavours of orange, roasted almonds and butterscotch. The flavours linger on the palate and the wine has a rich and creamy taste that ends with notes of soft oak.



CABERNET FRANC

Vineyards

In the Langeberg-Garcia ward, Cabernet Franc vineyards are planted in sandy, decomposed sandstone soils located north of the Langeberg Mountain range. The vine rows are oriented east to west, allowing the rising and setting sun to cast gentle shadows over the canopies throughout the day. This strategic positioning helps keep the grape berries sheltered beneath the cooling leaves. The unique composition of the sandstone soils promotes efficient drainage, while a layer of ferricrete and clay beneath the surface keeps the vine roots cool and well-moisturised - ideal conditions for producing high-quality grapes.

Winemaker's comments

Colour: Dark black Java plum red colour.

Bouquet: Extravagant, perfumed notes of blackcurrant, dark cherries, violets, thyme and rosemary, with spicy hints of cloves, anise and graphite.

Taste: On the palate, the wine boasts flavours of blackcurrant, mulberries, dark cherries and liquorice. The palate is complex, with fine-grained, silky tannins that balance the dark fruit and smooth acidity.



BARBERA

Vineyards

Newly planted Barbera vines have been established at Jakkalsvlei in virgin soils. Planted on a westerly slope - one of the few shale deposits on the farm - the vines are vertically trellised and supported by drip irrigation. Barbera, a personal favourite of Jakkalsvlei's owner, Jantjie Jonker, has been introduced as an experimental vineyard in the lesser-known Herberdsdale appellation.

Winemaker's comments

Colour: Light strawberry red colour.

Bouquet: An intriguing nose of dark cherries, blackberries, dried flowers, anise and spice.

Taste: Flavours of red cherries, mulberries, tobacco leaf and oak fill the palate. The wine is soft and elegant, with smooth tannins and integrated acidity. The finish is long, with a smooth, waxy texture.





CAPE VINTAGE RESERVE

Vineyards

Touriga Nacional was sourced from the foothills of the Kasteelberg Mountain near Riebeeck West. This vineyard is irrigated and planted in predominantly Oakleaf soils, allowing the grapes to reach high levels of ripeness without the berries turning to raisins. These mainly decomposed granite soils produce wines with a well-balanced structure and fruit expression.

Winemaker's comments

Colour: Dark black colour with plum red rim.

Bouquet: A very aromatic nose of ripe blackcurrant, sweet plum and violets. The wine opens up to notes of dried prunes, glazed cherries, spice and dark chocolate.

Taste: A big wine, full of ripe dark fruit notes of plums, mulberry and blackcurrant. Well-rounded with smooth dark chocolate undertones and firm tannins, it is a wine that will mature beautifully over 30 years.



PINOT NOIR MÉTHODE CAP CLASSIQUE

Vineyards

These vineyards are situated on the foothills of the majestic Outeniqua Mountains. They are planted in quartzitic sandstone, which forms part of the Table Mountain Sandstone Group. The cool temperatures at the high altitude of 600 metres above sea level, combined with the hard soil, cause the grapes to ripen very slowly, producing berries of exceptional quality with intense flavours.

Winemaker's comments

Colour: Light golden colour.

Bouquet: Energetic bubbles unveil a symphony of enchanting aromas - delicate blossoms, a hint of orange peel and fragrant rose petals.

Taste: A delicate, pearly palate is perfectly balanced between fruit and acidity, displaying beautiful finesse and elegance with notes of radiant red apple, crushed lemon and stony minerality.





A DESTINATION LIKE NO OTHER

Jakkalsvlei is far more than a wine estate - it is a destination where natural beauty, fine wine, and culinary excellence converge. Upon arrival, guests are greeted by panoramic views of the surrounding mountains and valleys, setting the tone for an immersive and memorable experience. The estate's offerings cater to every visitor. Wine tastings, hosted in the wine shed, provide an opportunity to explore the range with guidance from knowledgeable staff.

Wijnhuis Restaurant

The culinary experience at Jakkalsvlei is brought to life at the Wijnhuis Restaurant, under the direction of esteemed Chef Thomas Potgieter. With a distinguished background that includes nearly three decades at the SA Reserve Bank and international training in Amsterdam, Chef Thomas brings creativity and precision to every plate.

The restaurant's menu features a variety of dishes that complement the estate's wines, including crispy pork belly, gourmet pizzas, and seasonal blackboard specials. A standout feature is the array of curated wine and food pairings, which include pairings with prawns, olives, charcuterie, fine chocolates, and delicate macarons. A dedicated children's menu with playful pairings ensures the whole family feels welcome.

Family-Friendly Activities

Jakkalsvlei is designed to be a destination for all generations. Children can enjoy a safe and engaging outdoor playground while adults partake in wine tastings or relax on the lawn.



Each year, from mid-February to mid-March, the estate hosts its popular Hanepoot grape-picking season. This hands-on event invites families and friends to connect with the harvest process while enjoying the fresh mountain air and festive farm atmosphere.

Events and Celebrations

Jakkalsvlei is a place where life's milestones are celebrated in style. Whether it's an engagement, wedding, birthday, or corporate event, the estate offers versatile venues and professional planning services to bring every vision to life.

With its stunning scenery, award-winning wines, and warm hospitality, Jakkalsvlei has become the backdrop for countless cherished memories. From intimate gatherings to grand occasions, our team is dedicated to delivering personalised and unforgettable experiences.





A LEGACY OF EXCELLENCE

Jantjie Jonker, third-generation farmer and visionary behind Jakkalsvlei, has transformed a modest family farm into one of the Garden Route's premier wine destinations. His journey from agricultural student to exchange student in Napa, California, and eventually to winemaker and brand ambassador, exemplifies his dedication to quality and innovation.

Under his leadership, the estate has grown from a small tasting room into a flourishing winery with a devoted following. Jantjie's hands-on approach and entrepreneurial spirit have shaped every aspect of Jakkalsvlei - from the vineyards and cellar to the tasting room and guest experiences.

More than a business, Jakkalsvlei is a community. The people who work here are part of the story - many of whom have grown alongside the brand. Together, they uphold a tradition of excellence that continues to evolve, ensuring that Jakkalsvlei remains a destination of distinction for generations to come.

We warmly invite you to visit Jakkalsvlei and experience the passion, heritage, and hospitality that make our estate truly unique.

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