



# KUMUSHA

— ... WINES ... —

# **Kumusha**

in the Zimbabwean Shona  
language translates to

**‘your home’,**

**‘your roots’ or**

**‘your origin’.**



**KUMUSHA**

# TINASHE'S JOURNEY



KUMUSHA

**Eastern Highlands  
of Zimbabwe**



**KUMUSHA**



Born in Harare, Zimbabwe, Tinashe worked his way up to Manager at a grocery store when Zimbabwe fell into economic crisis.



KUMUSHA

Moved to Cape Town,  
South Africa where he  
found work polishing  
cutlery at a fine dining  
restaurant called  
The Roundhouse.



**After being promoted to waiter and without any prior experience of wine, Tinashe learned from the beverage director at The Roundhouse, eventually landing a job as wine steward at Nobu - an establishment of the One & Only group.**

**He wins the Reaching for the Young Stars Best Wine Steward Award in 2013.**

**Works at the Oyster Box hotel in Durban, before becoming the head sommelier at The Test Kitchen.**



**KUMUSHA**

**While at The  
Test Kitchen, the  
restaurant ranks  
in the top 50 best  
restaurants in the  
world and best  
restaurant in  
Africa with highest  
ranking in the world  
being #22 in 2016.**



**KUMUSHA**



**In 2016 Tinashe  
wins the Eat Out  
Wine Service  
Award.**



**KUMUŠA**

**Throughout all of this time Tinashe achieves**

- Diploma from the Cape Wine Academy**
- WEST Level 3**
- Certificate from the Court Of Master Sommeliers Europe**
- Certificate in Wine Business Management (GSB UCT)**
- Micheal Fridjohn Wine Judging Academy certificate.**



**KUMUSHA**



**He is part of TeamZIM that participated in the World Blind Wine Tasting Championships in 2017 and 2018.**

# MUNDUS vini®

THE GRAND INTERNATIONAL WINE AWARDS



MUNDUS vini®  
THE GRAND INTERNATIONAL WINE AWARDS

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THE GRAND INTERNATIONAL WINE AWARDS



KUMUSHA

**Tinashe is:**

- **Wine Jury at Mundus Vini Grand International Wine Awards, Germany**
- **a wine panelist for Wine Of The Month Club**
- **a regular judge in South Africa, tasting on the Michelangelo wine and spirits awards and the Chenin Blanc top 10 Challenge and Platter Awards Five Star panel.**



**KUMUSHA**



KUMUSHA

# **ENTREPRENEURIAL DREAMS**



**KUMUSHA**



OPSTAL



KUMUSHA



**Tinashe met Attie Louw, winemaker from Opstal Estate in the Breedekloof region, after listing one of Attie's wines at The Test Kitchen.**

**This grew to a relationship that allowed Tinashe to make up his own blends that he then bottled under his own label, called Kumusha.**



**KUMUSHA**

**A view of the vineyards in the  
Slanghoek ward of the Breedekloof**



**KUMUSHA**

- **First released in 2017**
- **Starting with only 1200 bottles of a Chenin blanc & Semillon blend**
- **From Opstal Estate in the Slanghoek ward in the Breedekloof**
- **A following and demand formed quickly, especially in Zimbabwe**
- **In 2020 the packaging is redesigned and the production scaled**
- **First export to USA with Baobab wines**
- **Tinashe commits to focusing on Kumusha full time**



**KUMUSHA**



KUMUŠA

# THE WINES



**FLAME LILY**  
WHITE BLEND



**HURUDZA**  
RED BLEND



**SAUVIGNON BLANC**



**CABERNET SAUVIGNON & CINSAULT**



**PINOTAGE**



**CHENIN BLANC**



**SAUVIGNON BLANC**



**CINSAULT ROSÉ**



**CABERNET SAUVIGNON**

# THE WINES' ORIGINS



KUMUSHA



**The Western Cape of South Africa.**  
**Region where most of South Africa's wine is grown & made.**



**Swartland**

**Breedekloof**

**Stellenbosch**

**Constantia**

**Elim**

**Southern most tip of Africa**





**The Bredekloof Region with the smaller Slanghoek ward = Snake corner**



Slanghoek

Slanghoek

Google

ATKV Goudini Spa



Slanghoek

Slanghoek





Swartland

Breedekloof

Stellenbosch

Haweqwa  
Nature Reserve

Cape Town

BELLVILLE

Stellenbosch

Franschhoek

Villiersdorp

Greyton

McGregor

Riviersonderend

Caledon

Bot River

Grabouw

Kleinmond

Hermanus

Malmesbury

Wellington

Paarl

De Doorns

Worcester

Nuy

Robertson

Asht

Bon

St

Pr

Napier



Stellenbosch

Stellenbosch Farms

Zevenwacht Wine Estate

Stellenbosch

BRACKENFELL SOUTH

Hazendal Wine Estate

Kuilsrivier Golf Club

KUL



# Stellenbosch

Stellenbosch

Stellenbosch Farms

Zevenwacht Wine E

BRACKENFELL SOUTH

Hazendal Wine Estate

Kuilsrivier Golf Club

KUIL



# Bredekloof

Gouda

Tulbagh

Prince Alfred Hamlet

Riebeeck West

Riebeeck Kasteel

Ceres

Wolseley

Hermon

Romansrivier

Matroosberg Mountain Catchment Area

De Doorns

Malmesbury

Bain's Kloof Pass

Wellington

Slanghoek

Worcester

Windmeul

Rawsonville

Nuy

Paarl

Hawequas Mountain Catchment Area

Val De Vie Winelands Lifestyle Estate

Klapmuts

DURBANVILLE

KRAAIFONTEIN

Haweqwa Nature Reserve

Wemmershoek

Pniel

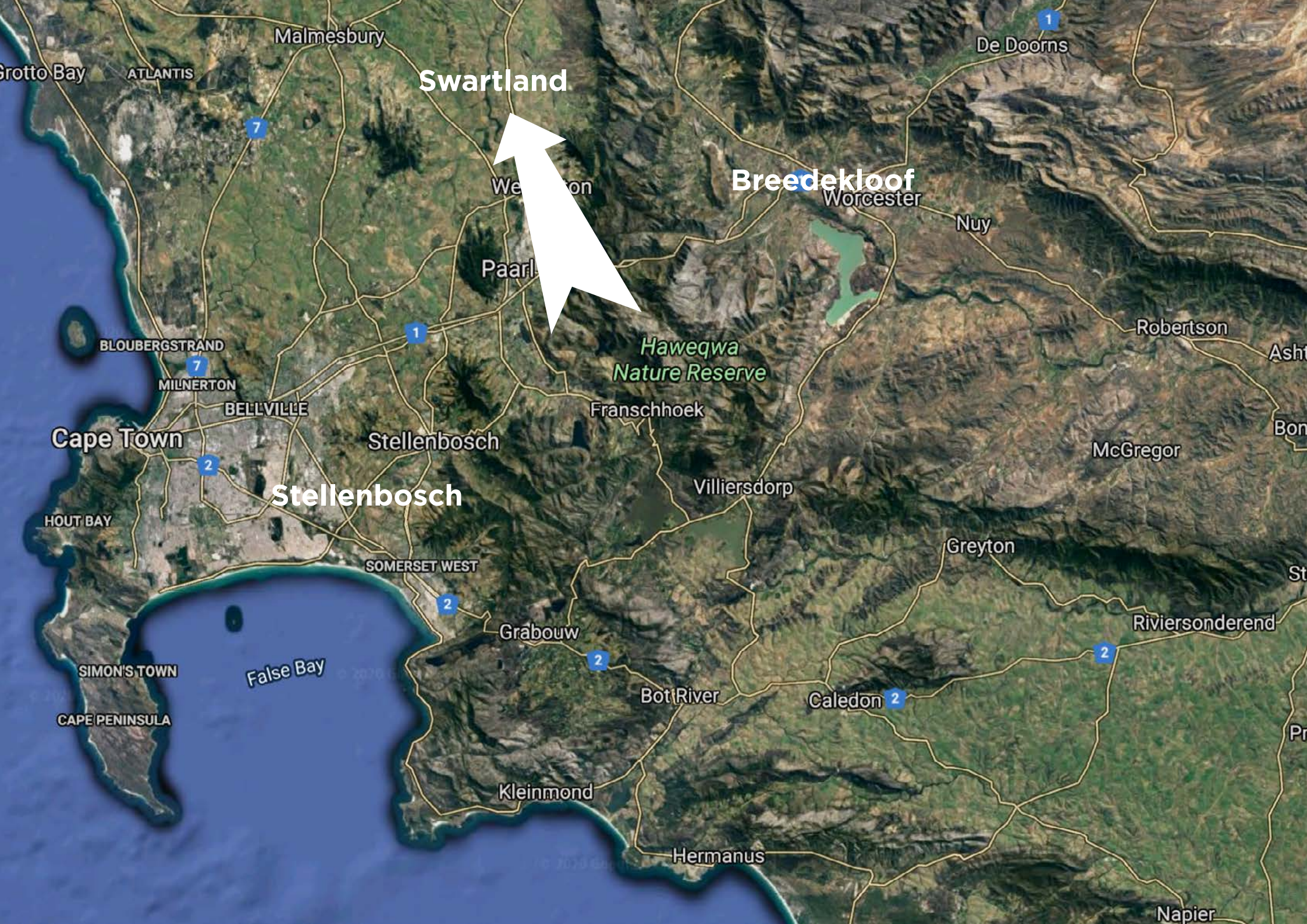
Franschhoek

BELLVILLE



# Bredekloof





Swartland

Breede-kloof

Stellenbosch

Haweqwa  
Nature Reserve

Cape Town

Stellenbosch

Franschhoek

Grabouw

Bot River

Caledon

Kleinmond

Hermanus

Malmesbury

De Doorns

Wellington

Worcester

Nuy

Robertson

MILNERTON

BELLVILLE

Villiersdorp

McGregor

Greyton

Riviersonderend

SIMON'S TOWN

False Bay

CAPE PENINSULA

SOMERSET WEST

2

2

2

2

7

7

2

1

1



Tulbagh

Gouda

Tulbagh Road

Zonquasdrift

Riebeeck West

Riebeeck  
Kasteel

Waterval  
Private Nature  
Reserve

Hermon

Malmesbury

Morelig

Swartland

Wellington



Swartland

Paardenberg

R45

R45



Malmesbury

De Doorns

Swartland

Breede-kloof

Wellington

Worcester

Nuy

Paarl

Robertson

Haweqwa  
Nature Reserve

MILNERTON

Franschhoek

BELLVILLE

Cape Town

Stellenbosch

Stellenbosch

Villiersdorp

McGregor

HOUT BAY

Greyton

SOMERSET WEST

Riviersonderend

Grabouw

SIMON'S TOWN

False Bay

Bot River

Caledon

CAPE PENINSULA

Kleinmond

Hermanus

Napier



**Elim region with the smaller  
Sondagskloof ward**



Sondagskloof

Sandies Glen  
Private Nature  
Reserve



Sondagskloof

Sandies Glen  
Private Nature  
Reserve



# Western Cape





# Western Cape

# THE PHILOSOPHY



KUMUSHA

**I believe the best wines are representative of their region.**

**I aim to create wines that I would not only like to drink myself, but wines that, from my experience as sommelier, are representative of what is leading the way for the style of South African wines.**



**KUMUSHA**

**Minimal intervention wine making and natural fermentation is aimed at letting the wine be free to do the talking of its origin.**



**KUMUSHA**

**I am not pretending to be a winemaker,  
but I do bring a lot of experience from  
both the hospitality, gastronomy and  
sommelier industries.**



**KUMUSHA**

**Through a collaborative process where I respect the vine, the winemaker and the consumer, I try to build a brand of wines that are not overly serious, but wines that represent and honour their roots.**



**KUMUSHA**



KUMUSHA





## FLAME LILY WHITE BLEND

48% ROUSSANNE, 35% CHENIN BLANC,  
13% COLOMBAR & 4% SEMILLON

### TASTING NOTES

Apple, white peach, lemon zest  
& winter melon flavours. Unabashed richness and sensuality in  
the fruit, balanced by a surprisingly taut and mineral acidity.  
A beautifully textured mouthfeel complementing rich white  
meat & asian inspired dishes. Drinks best for up to 6 years.



Flavours of the  
Zimbabwean fruit

### **MATUNDURU**

also known as  
**LOQUAT**

Matunduru is similar to:



**PEACH**



**APRICOT**



**PLUM**





## **FLAME LILY**

### **WHITE BLEND**

48% ROUSSANNE, 35% CHENIN BLANC,  
13% COLOMBAR & 4% SEMILLON

### **WINEMAKING**

Handpicked grapes. The Chenin blanc is from registered old vines. Gently pressed into a settling tank for 36 hrs. A component of Chenin blanc was fermented until dry on the skins. Racked into old French Oak where alcoholic and Malolactic fermentation occurs spontaneously. 10months ageing before bottling. Unfined.

Alc 13,65%      TA 5,25g/L  
RS 2,4g/L      pH 3,48

Naturally fermented  
Vegan friendly



## HURUDZA RED BLEND

85% CABERNET SAUVIGNON,  
9% CABERNET FRANC & 6% PETIT VERDOT

### TASTING NOTES

The wine is intense with aromas of blackcurrant, dark plums, blackberries and a hint of tomato leaf. A rich mouthfeel with fine-grained tannins underpinned with a mouth watering core and effortless long finish. While alluring in its youth, Hurudza 2020 will realise its full potential with further cellaring of 5 to 7 years.



Flavours of the  
Zimbabwean fruit

### **TSVUBVU**

also known as  
**SMELLYBERRY FINGERLEAF**

Tsvubvu is similar to:



**BLACK  
CURRANTS**



**PLUMS**



**BLACKBERRY**



## **HURUDZA**

### **RED BLEND**

85% CABERNET SAUVIGNON,  
9% CABERNET FRANC & 6% PETIT VERDOT

### **WINEMAKING**

This graceful wine is a true reflection of Stellenbosch terroir. The grapes are hand harvested in the early mornings and transported to the cellar where only the best grapes are sorted and fermented in stainless steel tanks. The wine is gently pumped over twice daily until dry, and pressed thereafter. Malolactic fermentation occurs in tank, and after completion, the wine is raked of its lees and transferred to a selection of new-, second-, and third-fill barrels. After 18 months of ageing in barrel, the wine is carefully blended and bottled.

Alc 14.47%      TA 6.1g/L  
RS 3.6g/L      pH 3.54

Vegan friendly



## CABERNET SAUVIGNON & CINSULT

76% CABERNET SAUVIGNON, 24% CINSULT

### TASTING NOTES

Ripe cherries and plums flavours, with hints of pomegranate and strawberry. Complements all types of juicy red meat dishes, especially slow cooked ones.

Drinks best for up to 10 years.



Flavours of the  
Zimbabwean fruit

### HUTE

also known as  
**WATERBERRIES**

Hute is similar to:



### BLACKBERRY



# CABERNET SAUVIGNON & CINSULT

76% CABERNET SAUVIGNON, 24% CINSULT

## WINEMAKING

Handpicked grapes. Destemmed into open top fermenters; Cinsault in cement and Cabernet Sauvignon in old oak casks. Cinsault (of which 25% is wholebunch) spontaneously fermented for 10 days after which it is pressed and racked to concrete tank. Cabernet Sauvignon underwent extended maceration in the oak casks for 30 days after which it was pressed and the wine returned to the oak casks for 8 months. After the 8 month period the two components were blended and rested for a month before bottling and rested in bottle for another 4 months.

Alc 12,9%

RS 2,3g/L

TA 5,2g/L

pH 3,55

Naturally fermented

Vegan friendly



## PINOTAGE

### TASTING NOTES

Uniquely South African wine. A wine with depth, balance, and delicious aromas reminiscent of dark cherries and mulberries on the nose. Notes of ripe plums and hints of spice on the palate with a savory finish. Pairs well with game, turkey, spicy dishes and curries.



Flavours of the  
Zimbabwean fruit

**NHUNGURU**

Nhunguru is similar to:



**RED PLUM**



## **PINOTAGE**

### **WINEMAKING**

This wine was made from bush vine Pinotage from the Swartland planted in the early 1990's and is dryland farmed. 80% was destemmed and 20% left whole bunch through fermentation and maceration. Only gentle actions through fermentation as to not over extract tannins and rather create an elegant and fine example of Pinotage. Aged for 12 months in big French casks and old 500L neutral barrels. No additions and minimal intervention is the philosophy here.

Alc 12,75%

TA 4,8g/L

RS 1,3g/L

pH 3,61

Naturally fermented

Vegan friendly



# SONDAGSKLOOF SAUVIGNON BLANC

100% SAUVIGNON BLANC

## TASTING NOTES

Aromas of melon and passion fruit, fynbos and buchu, with citrus undertones. The Sondagskloof region, which forms part of the Cape South Coast lends a beautiful minerality. The wine also has a real presence on the palate in terms of texture. Should open up nicely – trust the 2nd glass you'll have of this. Complements seafood, sushi, pasta, chicken and veal dishes.



Flavours of  
the leaf of the plant  
**BLACK JACK**

Black Jack leaf  
is similar to:



**BLACK CURRANT  
LEAF**





# SONDAGSKLOOF SAUVIGNON BLANC

100% SAUVIGNON BLANC

## WINEMAKING

Handpicked early morning. Pressed and the juice racked into settling tanks. Fermentation and maturation on the lees for 6 months in stainless steel. A 10% naturally fermented oak matured component added to final blend before bottling.

Alc 12,9%      TA 6,78g/L  
RS 1,7g/L      pH 3,31

Naturally fermented  
Vegan friendly



## CHENIN BLANC

100% CHENIN BLANC

### TASTING NOTES

Aromas of pear, white peach and lime on the nose. A juicy palate with flavors of cantaloupe melon and papaya, following through with a crisp dry finish. Great with Chicken Caesar Salad or lemon & herb spatchcock chicken.



Flavours of the  
Zimbabwean fruit

### **MATAMBA**

also known as  
**MONKEY ORANGE**

Matamba  
is similar to:



### **QUINCE**



## CHENIN BLANC

100% CHENIN BLANC

### WINEMAKING

Chenin blanc from the Breedekloof Valley where fruit purity and freshness are always ever present. This wine is a combination of 2 vineyards – the first 380m above sea level dry land farmed and the other 38 years old and in great balance at that age of the vine. 20% of the wine spent 6 months in large oak casks (Foudres) and 80% in a combination of stainless and concrete. In total the wine spent the total maturation time of 7 months on its' gross lees which adds plenty of complexity on the palate.

Alc 13,2%

TA 5,4g/L

RS 3,4g/L

pH 3,55

Naturally fermented

Vegan friendly



## SAUVIGNON BLANC

### TASTING NOTES

Zippy and fresh with tropical fruit aromas jumping out of the glass. Notes of melon, passion fruit and guava make this wine absolutely moreish. Complements seafood, sushi, pasta, chicken and veal dishes.



Flavours of the  
Zimbabwean fruit

**GAKA**

Gaka is similar to:



**MELON**



## SAUVIGNON BLANC

### WINEMAKING

Planted in a mineral rich soils, high in organic matter, the vines are happy and produces fruit that generate smiles and sunshine. Picked in the early hours of the morning and treated reductively to preserve freshness and protect the aromatics from the very start of the process. Spontaneous fermentation and maturation on the lees for 4 months in stainless steel tanks.

Alc 12,65%

TA 5,5g/L

RS 3,4g/L

pH 3,43

Naturally fermented

Vegan friendly



## CABERNET SAUVIGNON

### TASTING NOTES

This Cabernet Sauvignon shows beautiful red berry fruit flavours. The aim is to produce an attractive nose that lures you in and then over-deliver on the palate where drinkability is key. Classic Cab meets smashable drinkability.



Flavours of the  
Zimbabwean fruit

### **TSVUBVU**

also known as  
**SMELLYBERRY FINGERLEAF**

Tsvubvu is similar to:



### **BLACK CURRANTS**



## CABERNET SAUVIGNON

### WINEMAKING

Destemmed into old oak cask open top fermenters. The Cabernet Sauvignon underwent extended maceration in the oak casks for 30 days after which it was pressed and the wine went to 300L old French oak for 12 months. After the 12 month period the wine was bottled and rested in bottle for another 4 months. Spontaneous fermentation and maturation on the lees for 4 months in stainless steel tanks.

Alc 14,2%      TA 6,24g/L  
RS 3,9g/L      pH 3,35

Naturally fermented  
Vegan friendly



## CINSAULT ROSÉ

### TASTING NOTES

Aromas of bright red fruit with cherry and strawberry flavours showing off. Notes of subtle floral and dry spice adding character. A vibrant and harmonious wine best enjoyed with a meal to reveal all of its expressions.



Flavours of the  
Zimbabwean fruit

**NZAMBARA**

Nzambara is similar to:



**SOUR CHERRIES**





## CINSAULT ROSÉ

### WINEMAKING

Made from vineyards planted in sandstone soils with a high clay presence which adds the concentration to otherwise a light and pretty Rose wine. In the cellar there was only a couple of hours of skin contact in the press and from there the juice underwent extended cold settling and cold fermentation. After fermentation the wine spent 2,5 months on the lees before bottling.

Interesting fact: a drop of Colombar was added at juice stage to add some freshness and zip on the aftertaste.

Alc 11,88%

TA 5,8g/L

RS 3,1g/L

pH 3,3

Naturally fermented

Vegan friendly

# THE LABEL



KUMUSHA

## THE STORY BEHIND THE KUMUSHA LABEL DESIGN



The pattern around the label is inspired by the **GREAT ZIMBABWE RUINS**



My journey is a constant pursuit of wines derived from vineyards that represent & honour their origins.



### THE SWALLOW

Symbolises my moving between Zimbabwe & South Africa.



### THE PROTEA

National flower of South Africa. Featured on the top of the label.



**"STORMS MAKE TREES TAKE DEEPER ROOTS"**

## → WHAT'S IN THE NAME? ← KUMUSHA

Kumusha in Zimbabwean Shona means;

**YOUR ROOTS**  
or  
**YOUR ORIGIN**  
or  
**YOUR HOME**

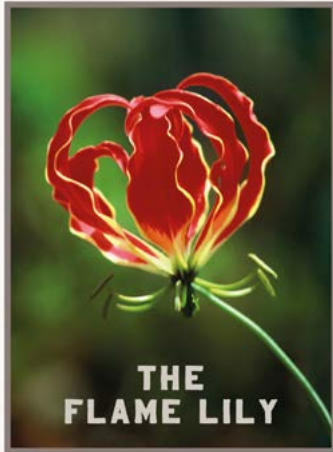


The traditional houses in the centre badge, pay homage to the houses on my previous Kumusha label.



### THE FLAME LILY

National flower of Zimbabwe. The Kumusha flagship white blend is named after this flower.



**THE  
FLAME LILY**



**THE  
FLAME LILY**

National flower of Zimbabwe.  
The Kumusha flagship white blend  
is named after this flower.



**THE  
PROTEA**



**THE  
PROTEA**

National flower of South Africa.  
Featured on the top of the label.



Zimbabwe means  
**"HOUSE OF STONE"**  
& the Great Zimbabwe Ruins  
is the "HOME" or "ORIGINS"



The pattern around the label  
is inspired by the  
**GREAT ZIMBABWE RUINS**

**THE BEST JOURNEY  
TAKES YOU HOME**



**KUMUSHA**



KUMUŠA



**KUMUSHA**

WINES BY TINASHE NYAMUDOKA