

KUMUSHA

Kumusha in the Zimbabwean Shona language translates to 'your home', 'your roots' or 'your origin'. Through a collaborative process where I respect the vine, the winemaker and the consumer, I try to build a brand of wines that represent and honour their roots.

- Tinashe Nyamudoka, Sommelier



SAUVIGNON BLANC 2021

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.

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.

REGION: WESTERN CAPE

Alc 12,91%	TA 5,6g/L
RS 4,8g/L	pH 3,37

NATURALLY FERMENTED
VEGAN FRIENDLY