

PREMIUM

Home / Premium

South African Sauvignon Blanc: 10 top producers to know

Sit up and take notice: South Africa is blazing a trail in the New World, making site-expressive Sauvignon Blanc. The local winemakers' respect for their terroir has seen a growing number turning out Sauvignons that speak confidently of their origins. Here are 10 names to watch.



Malu Lambert
March 14, 2022

Tinashe Nyamudoka – Kumusha Wines



Tinashe Nyamudoka – Kumusha Wines

'Kumusha comes from my native language, Shona, and it means your roots, your home, or your origin,' says Tinashe Nyamudoka, proprietor of the own-label brand. There are eight wines in the range, which includes wines from the Swartland, Slanghoek, Sondagskloof and the Western Cape at large. Nyamudoka started Kumusha Wines in 2017 with the assistance of winemaker friend Attie Louw of Opstal.

Born and raised in Zimbabwe, Nyamudoka moved to South Africa in 2008. He got his first break polishing cutlery at The Roundhouse restaurant outside Cape Town. Soon he was promoted to waiter and the love affair with wine began. Following a few stints at other restaurants he was appointed as head sommelier at Africa's most famous restaurant, The Test Kitchen (which closed in late 2021). He juggled his responsibilities there with judging on both local and international competitions. In 2020, he left in order to focus on Kumusha and other projects.

Notably, Nyamudoka is a member of Team ZIM with three other Zimbabwean sommeliers, and Jancis Robinson MW assisted them with crowdfunding to get them to the 2017 and 2018 World Blind Wine Tasting Championships. In 2018, they finished in 14th place, beating both Team USA and Team UK. The documentary *Blind Ambition* (Third Man Films, 2021) follows their journey. 'I'm in a constant pursuit of wines that honour their origins,' Nyamudoka says. 'We use minimal intervention winemaking to let the wine be free to do the talking.'

Kumusha Wines, Sauvignon Blanc, Overberg 2020 90 points

Hailing from cool ward Sondagskloof, which forms part of the Cape South Coast delineation. Here temperatures rarely exceed 20°C, though the sunlight hours are long making for good ripening conditions while still retaining acidity. Its flavor profile speaks of its cool origins, with top notes of blackcurrant leaf, crushed lime and green strawberry. Winter melon on the restrained but long palate; the acid is crunchy, piquant with just the softest lick of cream to a good, dry finish.



Klein Constantia Credit: Heiko von Fintel

Exclusive Highlights Magazine: April 2022 issue Tastings Home

Malu Lambert meets the South African producers bringing local personality to this fruity favourite.