

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



HURUDZA 2021

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.

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 racked 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.

85% CABERNET SAUVIGNON,
5% CABERNET FRANC,
5% PETIT VERDOT & 5% MERLOT

REGION: STELLENBOSCH

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

VEGAN FRIENDLY