

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

PINOTAGE 2024

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.

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.

REGION: SWARTLAND

Alc 13.28 % TA 5.3 g/L

RS 1.1 g/L pH 3.59

NATURALLY FERMENTED
VEGAN FRIENDLY

