

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



SONDAGSKLOOF SAUVIGNON BLANC 2023

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. Drinks best for up to 6 years.

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.

REGION: SONDAGSKLOOF

Alc 12.36 % TA 5.9 g/L

RS 2.2 g/L pH 3.38

NATURALLY FERMENTED

VEGAN FRIENDLY