



KUMUSHA

WINES BY TINASHE NYAMUDOKA



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

WILD MUTUPO PET-NAT 2024

VINTAGE:

Made using Méthode Ancestrale, the wine is bottled while still fermenting to capture natural bubbles. 60% Chenin Blanc and 30% Colombard Grapes are hand-picked early in the season, whole bunch pressed, and undergo natural fermentation with no additions. No disgorging or fining is done – keeping the wine unfiltered and expressive.

TASTING NOTE:

White peach, crisp apple, honeydew melon, and lemon zest leap from the glass, wrapped in soft, fine bubbles. The palate is zippy and vibrant, with a bright natural character and a dry, refreshing finish. A joyful, textural expression of Pet-Nat from the Cape.

REGION: Paarl

Alc: 10.82%

TA: 5.4 g/l

RS: 16.9 g/l

pH: 3.2

NATURALLY FERMENTED

VEGAN FRIENDLY