



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 SKIN CONTACT CHENIN BLANC 2024

VINTAGE:

Grapes are hand-picked early from bush vines and whole bunch pressed. Natural fermentation begins in stainless steel and old barrels, followed by 7 days of skin contact to develop grip and structure. The wine is left on gross lees for 6 months for depth and mouthfeel, and bottled unfiltered.

TASTING NOTE:

Ripe cling peach and yellow apple lead the aromatic profile, with a lightly savory, grippy texture from skin contact. The palate is fresh and textured, showing vibrant stone fruit with a gentle oxidative edge. A bold, expressive take on Chenin Blanc – naturally fermented and refreshingly unfiltered.

REGION: Slanghoek

Alc: 12.7%

TA: 5.2 g/l

RS: 6.1 g/l

pH: 3.4

NATURALLY FERMENTED

VEGAN FRIENDLY