

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



CABERNET SAUVIGNON & CINSULT 2019

TASTING NOTES

Ripe cherries and plums flavours, with hints of pomegranate and strawberry. Complements all types of juicy red meat dishes, especially slow cooked ones. Drinks best for up to 10 years.

WINEMAKING

Handpicked grapes. Destemmed into open top fermenters; Cinsault in cement and Cabernet Sauvignon in old oak casks. Cinsault (of which 25% is wholebunch) spontaneously fermented for 10 days after which it is pressed and racked to concrete tank. Cabernet Sauvignon underwent extended maceration in the oak casks for 30 days after which it was pressed and the wine returned to the oak casks for 8 months. After the 8 month period the two components were blended and rested for a month before bottling and rested in bottle for another 4 months.

**CABERNET SAUVIGNON 76%
& CINSULT 24%**

REGION: SLANGHOEK

Alc 12,9% TA 5,2g/L

RS 2,3g/L pH 3,55

NATURALLY FERMENTED

VEGAN FRIENDLY