

# 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 2020

### 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.

### 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 12,9%    TA 6,78g/L  
RS 1,7g/L    pH 3,31

NATURALLY FERMENTED  
VEGAN FRIENDLY