

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 2026

Tasting Notes

Fresh and expressive, with aromas of melon, passion fruit, fynbos and buchu, followed by bright citrus notes. The Sondagskloof region brings a lovely mineral character, while the palate has great texture and presence. Give it a little time in the glass — the second glass might just surprise you.

Best enjoyed with seafood, sushi, pasta, chicken and veal. Can develop beautifully for up to 6 years.

Winemaking

Handpicked in the cool early morning, the grapes were gently pressed and the juice settled before fermentation. The wine was fermented and matured on its lees for 6 months in stainless steel, with 10% naturally fermented and oak-matured wine added to the final blend for extra depth and texture.

REGION: WESTERN CAPE

Alc 12.88 %	TA 5.7 g/L
RS 2.7 g/L	pH 3.38

NATURALLY FERMENTED
VEGAN FRIENDLY

