



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 2021

TASTING NOTES

This Cabernet Sauvignon shows beautiful red berry fruit flavours. The aim is to produce an attractive nose that lures you in and then over-deliver on the palate where drinkability is key. Classic Cab meets smashable drinkability.

WINEMAKING

Destemmed into old oak cask open top fermenters. The Cabernet Sauvignon underwent extended maceration in the oak casks for 30 days after which it was pressed and the wine went to 300L old French oak for 12 months. After the 12 month period the wine was bottled and rested in bottle for another 4 months.

REGION: WESTERN CAPE

Alc 13,35%	TA 5,65g/L
RS 3,6g/L	pH 3,48

NATURALLY FERMENTED
VEGAN FRIENDLY