

WINEMAKER:

Tinashe Nyamudoka

FOUNDED:**COUNTRY:**

South Africa

REGION:

Slanghoek

Cabernet Sauvignon/Cinsault Slanghoek

Kumusha Wines

VARIETY:

Cabernet Sauvignon, Cinsault

FARMING:

Sustainable

APPELLATION

Slanghoek

**WINEMAKING & VINEYARD**

Certified Sustainable. 76% Cabernet Sauvignon and 24% Cinsault. 14-year-old Cabernet Sauvignon and 23-year-old Cinsault sourced from a vineyard at 350 meters. The Cabernet Sauvignon on Tukulu soils (granite, high clay content and standstone) and Cinsault on ancient sandstone with river pebbles. After destemming, the berry & juice mix was pumped to open top oak and concrete fermenters. Occasional pump-overs and punch downs ensure good color and tannin extraction during fermentation. Fermentation lasted for about 14 days at 19-23C. After a month the wine was drained, and skins pressed before it returned to oak casks and concrete tanks where it went through malolactic fermentation. The Cinsault was racked into concrete tanks and 3rd, 4th and 5th fill French Oak barrels (300L in size) and aged for 7 months. The Cabernet aged in 5000L large French oak casks. The final blend is 75% oak matured and 25% from concrete. 1000 cases produced.