

WINEMAKER:

Tinashe Nyamudoka

FOUNDED:**COUNTRY:**

South Africa

REGION:

Slanghoek

White Blend 'Flame Lily' Slanghoek

Kumusha Wines

VARIETY:Roussanne, Chenin Blanc,
Colombar, Semillon**FARMING:**

Sustainable

APPELLATION

Slanghoek

**WINEMAKING & VINEYARD**

Certified Sustainable. Roussanne 48%, Chenin Blanc 35%, Colombard 13% and Semillon 4%. The vine age: Roussane 6-year-old, Chenin Blanc 37-year-old, Colombar 17-year-old, and Semillon 22-year-old. The vineyard is located at 370 meters and the soils are mostly ancient sandstone with some granite and high clay. Hand-harvested. After destemming, the skins were left in the press for about 6 hours. The drained and pressed juice was left to settle in stainless steel tanks for 48 hours before being racked to barrels and foudre. All 4 wines went through spontaneous fermentation and finished at different stages – 3 to 12 weeks. Fermentation temperature ranged from 17-24C. No additions are made. 5% skin fermented component (Chenin) in the final blend. The wines aged in French oak in various sizes; Chenin in 400-500 L (some new oak), Roussanne in foudre (2500L), Colombard and Semillon in older French 225L barrels. Occasional batonnage. After 9 months, the wines were blended and put back in barrels for another month before bottling in January 2020 and then left in bottle for 6 months before release in July 2020. 250 cases produced.