

WINEMAKER:

Tinashe Nyamudoka

FOUNDED:**COUNTRY:**

South Africa

REGION:

Slanghoek

Cabernet Sauvignon Western Cape

Kumusha Wines

VARIETY:

Cabernet Sauvignon

FARMING:

Sustainable

APPELLATION

Western Cape

**WINEMAKING & VINEYARD**

Certified Sustainable. 100% Cabernet Sauvignon. Sourced from 4-hectare vineyard called Opstal in Western Cape at 300 meters above sea level. The vine age is 13-year old and the soil is Tukulu – some granite, high clay content and sandstone. After destemming, the berry & juice mix was pumped to open top concrete fermenters. Automated pump-overs ensure good color and tannin extraction during fermentation which lasted for about 10 days at 19-23C. Towards the end of alcoholic fermentation, the tank was drained and pressed into another concrete tank where the wine finished fermentation and went through malolactic fermentation. Racked into 3rd, 4th and 5th fill French Oak barrels (300L in size) for 9 months before it was blended with concrete aged Cabernet. The final blend is 60% oak matured and 40% from concrete. 1650 cases produced