A scenic landscape featuring a man in a blue shirt sitting on a rock in the foreground, looking out over a lush green valley. The valley is filled with rolling hills, fields, and scattered houses. In the background, there are more hills and mountains under a bright sky with a sun flare in the upper right corner. The overall atmosphere is peaceful and natural.

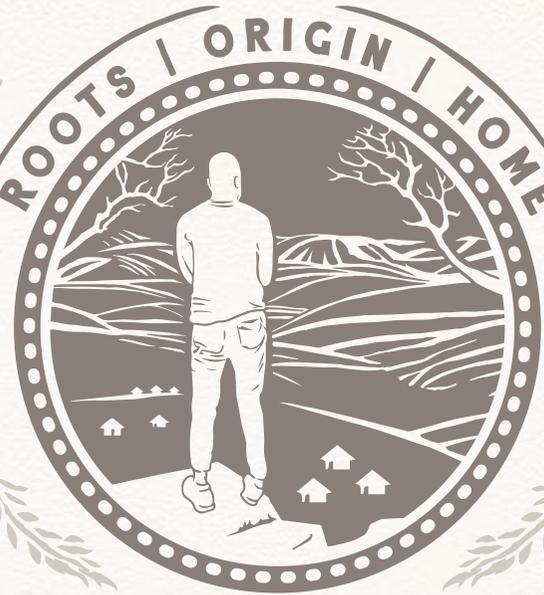
KUMUSHA

— ... WINES ... —



KUMUSHA

ROOTS | ORIGIN | HOME



THE
FLAME LILY

slanghoek

MADE BY TINASHE NYAMUDOKA

2019

STORMS MAKE TREES TAKE DEEPER ROOTS

THE BEST JOURNEY TAKES YOU HOME

Kumusha

**in the Zimbabwean Shona
language translates to**

‘your home’,

‘your roots’ or

‘your origin’.



KUMUSHA

TINASHE'S JOURNEY



KUMUŠHA

**Eastern Highlands
of Zimbabwe**



KUMUSHA



Born in Harare, Zimbabwe, Tinashe worked his way up to Manager at a grocery store when Zimbabwe fell into economic crisis.



KUMUSHA

Moved to Cape Town,
South Africa where he
found work polishing
cutlery at a fine dining
restaurant called
The Roundhouse.



After being promoted to waiter and without any prior experience of wine, Tinashe learned from the beverage director at The Roundhouse, eventually landing a job as wine steward at Nobu - an establishment of the One & Only group.

He wins the Reaching for the Young Stars Best Wine Steward Award in 2013.

Works at the Oyster Box hotel in Durban, before becoming the head sommelier at The Test Kitchen.



KUMUSHA

**While at The
Test Kitchen, the
restaurant ranks
in the top 50 best
restaurants in the
world and best
restaurant in
Africa with highest
ranking in the world
being #22 in 2016.**



KUMUSHA

**In 2016 Tinashe
wins the Eat Out
Wine Service
Award.**



KUMUŠA

Throughout all of this time Tinashe achieves

- Diploma from the Cape Wine Academy**
- WEST Level 3**
- Certificate from the Court Of Master Sommeliers Europe**
- Certificate in Wine Business Management (GSB UCT)**
- Micheal Fridjohn Wine Judging Academy certificate.**



KUMUSHA



He is part of TeamZIM that participated in the World Blind Wine Tasting Championships in 2017 and 2018.

MUNDUS vini[®]

THE GRAND INTERNATIONAL WINE AWARDS



MUNDUS vini[®]
THE GRAND INTERNATIONAL WINE AWARDS

MUNDUS vini[®]
THE GRAND INTERNATIONAL WINE AWARDS

MUNDUS vini[®]
THE GRAND INTERNATIONAL WINE AWARDS



KUMUSHA

Tinashe is:

- **Wine Jury at Mundus Vini Grand International Wine Awards, Germany**
- **a wine panelist for Wine Of The Month Club**
- **a regular judge in South Africa, tasting on the Michelangelo wine and spirits awards and the Chenin Blanc top 10 Challenge and Platter Awards Five Star panel.**



KUMUSHA



KUMUSHA

ENTREPRENEURIAL DREAMS



KUMUSHA



OPSTAL



KUMUSHA

Tinashe met Attie Louw, winemaker from Opstal Estate in the Breedekloof region, after listing one of Attie's wines at The Test Kitchen.

This grew to a relationship that allowed Tinashe to make up his own blends that he then bottled under his own label, called Kumusha.



KUMUSHA

**A view of the vineyards in the
Slanghoek ward of the Breedekloof**



KUMUŠHA

- **First released in 2017**
- **Starting with only 1200 bottles of a Chenin blanc & Semillon blend**
- **From Opstal Estate in the Slanghoek ward in the Breedekloof**
- **A following and demand formed quickly, especially in Zimbabwe**
- **In 2020 the packaging is redesigned and the production scaled**
- **First export to USA with Baobab wines**
- **Tinashe commits to focusing on Kumusha full time**



KUMUSHA



KUMUSHA

THE WINES



FLAME LILY
WHITE BLEND



HURUDZA
RED BLEND



SAUVIGNON BLANC



**CABERNET SAUVIGNON
& CINSULT**



CHENIN BLANC



SAUVIGNON BLANC



CABERNET SAUVIGNON

THE WINES' ORIGINS



KUMUSHA



The Western Cape of South Africa.
Region where most of South Africa's wine is grown & made.



Swartland

Breedekloof

Stellenbosch

Constantia

Elim

Southern most tip of Africa

Grotto Bay ATLANTIS

7

1

1

7

MILNERTON

BELLVILLE

2

SOMERSET WEST

2

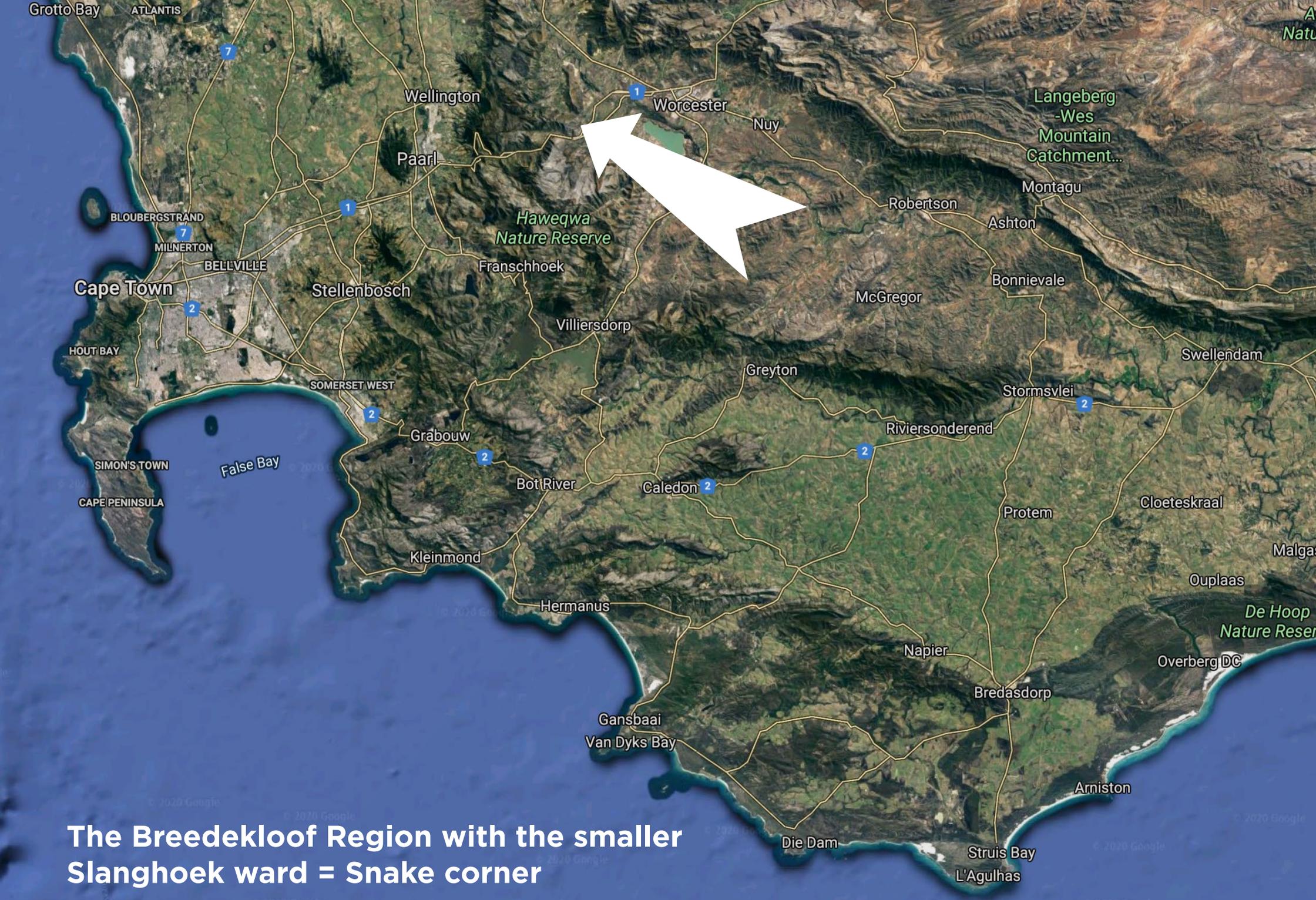
2

2

2

2

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**The Bredekloof Region with the smaller
Slanghoek ward = Snake corner**



Bree River

Slanghoek

Slanghoek

Google

ATKV Goudini Spa



Slanghoek

Slanghoek





Swartland

Bredekloof

Haweqwa Nature Reserve

Stellenbosch

Breede River

Cape Town

False Bay

Malmesbury

Wellington

Paarl

Franschhoek

Villiersdorp

Stellenbosch

Grabouw

Bot River

Kleinmond

Hermanus

De Doorns

Nuy

Robertson

McGregor

Greyton

Riviersonderend

Caledon

Napier



Bredekloof

Matroosberg
Mountain
Catchment
Area

Hawequas
Mountain
Catchment
Area

Hawequa
Nature Reserve



Bredekloof



**Elim region with the smaller
Sondagskloof ward**



Sondagskloof

Sandies Glen
Private Nature
Reserve



Sondagskloof

Sandies Glen
Private Nature
Reserve



Western Cape

Grotto Bay
ATLANTIS
7
BLOUBERGSTRAND
MILNERTON
7
Cape Town
2
HOUT BAY
SIMON'S TOWN
CAPE PENINSULA

Wellington
Paarl
1
Stellenbosch
SOMERSET WEST
2
Grabouw
2
Kleinmond

Franschhoek
Haweqwa Nature Reserve
Villiersdorp
Bot River
Caledon
2
Hermanus

Worcester
Nuy
1
Greyton
2
Napier
Die Dam

Robertson
Ashton
Bonnievale
Stormsvlei
2
Riviersonderend
2
Protem
Bredasdorp
Struis Bay
L'Agulhas

Langeberg -Wes Mountain Catchment...
Montagu
Swellendam
Cloeteskraal
Ouplaas
Overberg DC
Arniston



Western Cape

THE PHILOSOPHY



KUMUSHA

I believe the best wines are representative of their region.

I aim to create wines that I would not only like to drink myself, but wines that, from my experience as sommelier, are representative of what is leading the way for the style of South African wines.



KUMUSHA

Minimal intervention wine making and natural fermentation is aimed at letting the wine be free to do the talking of its origin.



KUMUSHA

I am not pretending to be a winemaker, but I do bring a lot of experience from both the hospitality, gastronomy and sommelier industries.



KUMUSHA

Through a collaborative process where I respect the vine, the winemaker and the consumer, I try to build a brand of wines that are not overly serious, but wines that represent and honour their roots.



KUMUSHA



KUMUSHA





FLAME LILY WHITE BLEND

48% ROUSSANNE, 35% CHENIN BLANC,
13% COLOMBAR & 4% SEMILLON

TASTING NOTES

Apple, white peach, lemon zest
& winter melon flavours. Unabashed richness and sensuality in
the fruit, balanced by a surprisingly taut and mineral acidity.
A beautifully textured mouthfeel complementing rich white
meat & asian inspired dishes. Drinks best for up to 6 years.



Flavours of the
Zimbabwean fruit

MATUNDURU

also known as *Loquat*

Matunduru is similar to:



PEACH



APRICOT



PLUM



FLAME LILY

WHITE BLEND

48% ROUSSANNE, 35% CHENIN BLANC,
13% COLOMBAR & 4% SEMILLON

WINEMAKING

Handpicked grapes. The Chenin blanc is from registered old vines. Gently pressed into a settling tank for 36 hrs. A component of Chenin blanc was fermented until dry on the skins. Racked into old French Oak where alcoholic and Malolactic fermentation occurs spontaneously. 10months ageing before bottling. Unfined.

Alc 13,65% TA 5,25g/L
RS 2,4g/L pH 3,48

Naturally fermented
Vegan friendly



CABERNET SAUVIGNON & CINSULT

76% CABERNET SAUVIGNON, 24% CINSULT

TASTING NOTES

Ripe cherries and plums flavours, with hints of pomegranate and strawberry. Complements all types of juicy red meat dishes, especially slow cooked ones.

Drinks best for up to 10 years.



Flavours of the
Zimbabwean fruit

HUTE

also known as **WATERBERRIES**

Hute is similar to:



BLACKBERRY



CABERNET SAUVIGNON & CINSULT

76% CABERNET SAUVIGNON, 24% CINSULT

WINEMAKING

Handpicked grapes. Destemmed into open top fermenters; Cinsault in cement and Cabernet Sauvignon in old oak casks. Cinsault (of which 25% is wholebunch) spontaneously fermented for 10 days after which it is pressed and racked to concrete tank. Cabernet Sauvignon underwent extended maceration in the oak casks for 30 days after which it was pressed and the wine returned to the oak casks for 8 months. After the 8 month period the two components were blended and rested for a month before bottling and rested in bottle for another 4 months.

Alc 12,9%

RS 2,3g/L

TA 5,2g/L

pH 3,55

Naturally fermented

Vegan friendly



SONDAGSKLOOF

100% SAUVIGNON BLANC

TASTING NOTES

Aromas of melon and passion fruit, fynbos and buchu, with citrus undertones. The Sondagskloof region, which forms part of the Cape South Coast lends a beautiful minerality. The wine also has a real presence on the palate in terms of texture. Should open up nicely – trust the 2nd glass you'll have of this. Complements seafood, sushi, pasta, chicken and veal dishes.



Flavours of
the leaf of the plant
BLACK JACK

Black Jack leaf
is similar to:



**BLACK CURRANT
LEAF**



SONDAGSKLOOF

100% SAUVIGNON BLANC

WINEMAKING

Handpicked early morning. Pressed and the juice racked into settling tanks. Fermentation and maturation on the lees for 6 months in stainless steel. A 10% naturally fermented oak matured component added to final blend before bottling.

Alc 12,9% TA 6,78g/L
RS 1,7g/L pH 3,31

Naturally fermented
Vegan friendly



CHENIN BLANC

100% CHENIN BLANC

TASTING NOTES

Aromas of pear, white peach and lime on the nose. A juicy palate with flavors of cantaloupe melon and papaya, following through with a crisp dry finish. Great with Chicken Caesar Salad or lemon & herb spatchcock chicken.



Flavours of the
Zimbabwean fruit

MATAMBA

also known as **MONKEY ORANGE**

Matamba
is similar to:



QUINCE



CHENIN BLANC

100% CHENIN BLANC

WINEMAKING

Chenin blanc from the Breedekloof Valley where fruit purity and freshness are always ever present. This wine is a combination of 2 vineyards – the first 380m above sea level dry land farmed and the other 38 years old and in great balance at that age of the vine. 20% of the wine spent 6 months in large oak casks (Foudres) and 80% in a combination of stainless and concrete. In total the wine spent the total maturation time of 7 months on its' gross lees which adds plenty of complexity on the palate.

Alc 13,2%

TA 5,4g/L

RS 3,4g/L

pH 3,55

Naturally fermented

Vegan friendly



SAUVIGNON BLANC

TASTING NOTES

Zippy and fresh with tropical fruit aromas jumping out of the glass. Notes of melon, passion fruit and guava make this wine absolutely moreish. Complements seafood, sushi, pasta, chicken and veal dishes.



Flavours of the
Zimbabwean fruit

GAKA

Gaka is similar to:



MELON



SAUVIGNON BLANC

WINEMAKING

Planted in a mineral rich soils, high in organic matter, the vines are happy and produces fruit that generate smiles and sunshine. Picked in the early hours of the morning and treated reductively to preserve freshness and protect the aromatics from the very start of the process. Spontaneous fermentation and maturation on the lees for 4 months in stainless steel tanks.

Alc 12,65% TA 5,5g/L
RS 3,4g/L pH 3,43

Naturally fermented
Vegan friendly



CABERNET SAUVIGNON

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.



Flavours of the
Zimbabwean fruit

TSUBVU

also know as *Loquat*

Tsubvu is similar to:



BLACK CURRANTS



CABERNET SAUVIGNON

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. Spontaneous fermentation and maturation on the lees for 4 months in stainless steel tanks.

Alc 14,2% TA 6,24g/L
RS 3,9g/L pH 3,35

Naturally fermented
Vegan friendly

THE LABEL



KUMUSHA

THE STORY BEHIND THE KUMUSHA LABEL DESIGN



The pattern around the label is inspired by the **GREAT ZIMBABWE RUINS**



My journey is a constant pursuit of wines derived from vineyards that represent & honour their origins.



THE SWALLOW

Symbolises my moving between Zimbabwe & South Africa.



THE PROTEA

National flower of South Africa. Featured on the top of the label.



"STORMS MAKE TREES TAKE DEEPER ROOTS"

WHAT'S IN THE NAME? KUMUSHA

Kumusha in Zimbabwean Shona means;

YOUR ROOTS
or
YOUR ORIGIN
or
YOUR HOME

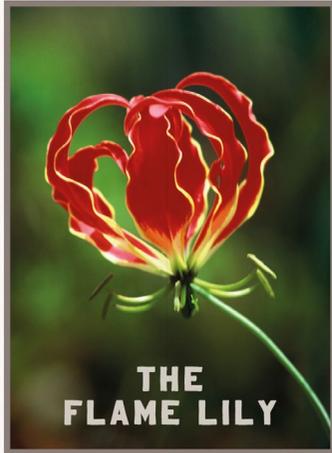


The traditional houses in the centre badge, pay homage to the houses on my previous Kumusha label.



THE FLAME LILY

National flower of Zimbabwe. The Kumusha flagship white blend is named after this flower.

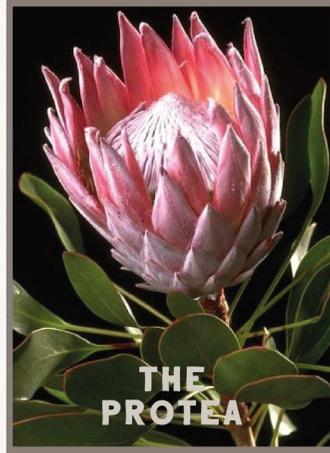


**THE
FLAME LILY**



**THE
FLAME LILY**

National flower of Zimbabwe.
The Kumusha flagship white blend
is named after this flower.



**THE
PROTEA**



**THE
PROTEA**

National flower of South Africa.
Featured on the top of the label.



Zimbabwe means
"HOUSE OF STONE"
& the Great Zimbabwe Ruins
is the "HOME" or "ORIGINS"



The pattern around the label
is inspired by the
GREAT ZIMBABWE RUINS

**THE BEST JOURNEY
TAKES YOU HOME**



KUMUSHA



KUMUŠA



KUMUŠHA

WINES BY TINASHE NYAMUDOKA