

# THE WINE

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## VARIETAL

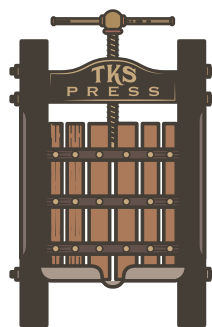
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The Kitchen Sink Red is a multi-varietal blend made from distinctive vineyard parcels scattered throughout the Cape winelands. The third vintage of this wine is a blend of

**76% Shiraz, 11% Cinsault,  
7% Cabernet Sauvignon,  
3% Mourvedre and  
3% Viognier.**

## KITCHEN SINK RED 16

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2016

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## TASTING NOTES

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A defined bouquet of ripe red fruits underscored by aromas of plums, white pepper and potpourri spice.

The palate is full bodied and pure with subtle notes of blood orange, violets and tree bark all neatly wound by a fresh acidity and ripe supple tannins.

Drink now until 2021.

## VINIFICATION

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Minimalist wine-making techniques are employed to retain as much terroir and fruit character as possible. The grapes are de-stemmed into open top fermenters, including 20% whole bunches, and undergo a cold soaking for 2-3 days. The wine ferments naturally (without the addition of commercial yeast) for a period of 14 days during which it is punched down manually 2 times per day. Thereafter it is gently basket pressed and moved by gravity into barrel. The 2016 was raised for 11 months in a combination of seasoned French and American oak.

*The blend was bottled unfined and unfiltered in May 2017.*

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UNITED IN THE SPIRIT OF HARDWORK

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## ANALYSIS

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ALCOHOL: 14.5%  
TOTAL ACIDITY: 5.20 G/LITRE  
PH: 3.58  
RESIDUAL SUGAR: 2.80 G/LITRE  
TOTAL SULPHITES: 72 MG/LITRE

CAPE OF  
**GOOD  
HOPE**

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