

THE  
KITCHEN  
SINK

[WWW.KITCHENSINKWINE.COM](http://WWW.KITCHENSINKWINE.COM)

[INFO@KITCHENSINKWINE.COM](mailto:INFO@KITCHENSINKWINE.COM)

# THE WINE

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## VARIETAL

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100% Chenin Blanc.

Grapes for the Kitchen Sink White are sourced from a single vineyard planted in 1981, on old granite derived soils in close proximity to False Bay.

The cool south- easterly wind blowing in from the Bay is a key terroir characteristic and significantly reduces day-time temperatures during the growing season.

## KITCHEN SINK WHITE 16

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2016

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## TASTING NOTES

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The vineyards' pure fruit quality radiates pineapple, peach and citrus flavours. The bright yellow fruit follows through on the palate which is marked by a rich texture and a soft, balanced acidity.

The wine has a persistent finish showing subtle hints of vanilla and orange blossom.

Drink now until 2020.

## VINIFICATION

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The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. Fruit was cooled down and then gently pressed after a brief period of skin contact. The juice was settled overnight without the use of settling enzymes and from here it was fed directly to French oak barrels where fermentation occurred spontaneously and lasted 6 weeks. The wine was aged on its lees in barrel for 7 months, with regular batonage.

*The wine was bottled after a coarse filtration in October 2016.*

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## ANALYSIS

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ALCOHOL: 13.5%

TOTAL ACIDITY: 5.4 G/LITRE

PH: 3.35

RESIDUAL SUGAR: 3.4 G/LITRE

TOTAL SULPHITES: 110 MG/LITRE

CAPE OF  
**GOOD  
HOPE**

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# A SINGLE MINDED APPROACH

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