

THE WINE

VARIETAL

100% Sauvignon 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 22



TASTING NOTES

The vineyards' pure fruit quality radiates gooseberry, guava and citrus flavours. The bright yellow fruit follows through on the palate which is marked by a racy texture and a crisp, balanced acidity.

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

Drink now until 2026.

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VINIFICATION

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.

The wine was bottled after a coarse filtration in October 2022.

U N I T E D I N T H E S P I R I T O F H A R D W O R K

ANALYSIS

ALCOHOL: 13.3%

TOTAL ACIDITY: 5.5 G/LITRE

PH: 3.35

RESIDUAL SUGAR: 2.4 G/LITRE

TOTAL SULPHITES: 72 MG/LITRE

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HOPE**

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