



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com
www.sommeliERGuglielmoRocchiccioli.com/blog/



<http://www.dewaal.co.za/>

**CHENIN BLANC – DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA
2015 12,5%**

VISUAL ANALYSIS: the wine is limpid and the colour is straw yellow; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that pear, lemon, chalk, cream, white peach and white flowers are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: I can underline that this wine is almost balanced because there are a low alcoholic note, a not dominant body and an important salivation; no parameter prevails on the other; the final is lemon flavoured, and the gustative aromatic persistence is about 4/5 seconds

WINE-FOOD COMBINATION: brie cheese

Parameters for the wine-food combination:

1. The fatness of the cheese is compensating for the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine



guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/

3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine is a sort of aperitif wine that can be also pleasant if paired with a nice cheese like brie cheese