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SAUVIGNON BLANC (92% sauvignon blanc + 8% Semillon) – CAPE OF GOOD HOPE – DE GRENDAL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2016 13,5%

VISUAL ANALYSIS: limpid and straw yellow with green reflections

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that tomato leaf, lemon, vegetal notes, cedar and daisy are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: I can underline that this wine is almost balanced because there are some low mineral notes, a not dominant alcoholic note and an equalized salivation; the structure is appreciably strong and the final is a little bit bitter flavoured. No parameter prevails on the other. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: aperitif or starters

MY PERSONAL OPINION: a typical and classical sauvignon blanc in all its best parameters and with a possibility to be married with some fish recipes, even if I consider the aperitif the right moment to take advantage from this nice wine