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SAUVIGNON BLANC DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2016 13,5%

VISUAL ANALYSIS: limpid and pale straw yellow with silverish reflections

OLFACTORY ANALYSIS: the olfactory bouquet is composed by tomato leaves, lemon, pear, vegetal notes and daisies

GUSTATIVE ANALYSIS: it is perceivable a very good mineral taste (crisp sensation in the dorsal part of the tongue) together with an agreeable softness (velvety sensation all over the palate); the abundant salivation is counterbalancing the alcoholic dryness just to declare that I am talking about a wine with a well balanced structure: the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: a simple wine with a good quality; the numbers of this wine are really interesting: 1.500 bottles are sold per day, the sauvignon blanc covers 50% of the wine production and the winery is the second biggest producer of sauvignon blanc in South Africa