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<http://mellasat.com/>

**WHITE PINOTAGE – THE WORLD’S FIRST WHITE PINOTAGE – PAARL WINE OF ORIGIN
– SOUTH AFRICA – MELLASAT VINEYARDS 2013 13,5%**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is straw yellow with silverish reflections and the wine slides heavily to the bottom of the glass making no sound, like a syrup

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as yellow apple, chamomile, white chocolate, melted butter and daisies

GUSTATIVE ANALYSIS: I can point out that the first impression is given us by a well balanced body and an expressive alcoholic dryness; it is possible to recognize a little touch of mineral note (little crisping sensation in the dorsal part of the tongue) with a good acidity (salivation in the lateral zones of the palate) and at the end the apple flavour is really delicious. The gustative aromatic persistence is of 5/6 seconds

WINE-FOOD COMBINATION: Brie cheese

Parameters for the wine-food combination:



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1. The succulence of the cheese is compensating for the alcoholic dryness of the wine
2. The fatness of the cheese cuts through the salivation of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: something unusual (White Pinotage) can become very usual at the table, in particular when you are going to appreciate a good cheese (Brie cheese); in other words, it is worth to taste this wine: at the beginning, it sounds weird proposing a white Pinotage, but as time goes by in your tasting, you realize that you have made a very good deal to choose this wine during your stay at Mellasat winery