



Guglielmo Rocchiccioli

Sommelier

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



<https://www.stellenzicht.co.za/>

**CHARDONNAY – CELLARMASTER’S RELEASE – STELENZICHT – WINE OF ORIGIN
STELLENBOSCH – WINE OF ORIGIN SOUTH AFRICA 2010 12,5%**
No added sulphites

VISUAL ANALYSIS: the wine is limpid and the shade is golden yellow; the particular fluency of the wine in the glass determines a strong structure

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by chamomile, tea leaves, fish, banana, pastry cream, vanilla, cheese, wild flowers and dandelion

GUSTATIVE ANALYSIS: it is detectable the intense sensation of the softness all over the palate; we can also perceive an interesting salivation accompanied by an intense structure; the sensation of the alcoholic dryness is pleasant and the final is pastry cream flavoured; the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: chicken with curry sauce

Parameters for the wine-food combination:

1. The spicy sensation (curry) is neutralizing the softness of the wine



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

MY PERSONAL OPINION: the mellow sensation is dominant (perfect for the curry sauce), but the alcoholic note and the structure are also very competitive in the sense that they tend to complete the right balance of this well-done chardonnay