



Guglielmo Rocchiccioli

Sommelier

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



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

PINOTAGE – DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA
2012 13%

VISUAL ANALYSIS: limpid, clear and ruby red

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from roilboss and red plum; following with toasted smells and earthiness and finishing with red rose

GUSTATIVE ANALYSIS: it is perceptible a nice structure which shares the palate with some acidity represented by a little salivation; there is a touch of sapidity (crisping sensation in the dorsal part of the tongue) and the alcoholic dryness is not so dominant; a good sensation of tannins (astringency in the gums and bitterness at the end) certifies that this wine is well balanced; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: Bolaend cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The fatness of the cheese is compensating for the salivation of the wine



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3. The sweet tendency of the cheese is counterweighing the bitterish note of the tannins
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: an intense wine at the nose and very complex in the mouth that should be ideal with a typical South African cheese like Bolaend