



Guglielmo Rocchiccioli

Sommelier

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<http://diemersdal.co.za/>

**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
2015 14,5%**

VISUAL ANALYSIS: limpid and ruby red with purple reflections

OLFACTORY ANALYSIS: the range of scents consists of cherry, earthiness, medicine, wood, cinnamon, nutmeg and wild red rose. In the meanwhile, the scent of cherry is improving

GUSTATIVE ANALYSIS: it is well identifiable the tannic sensation (astringency at the gums and bitterness at the end of the mouth) and the presence of a consistent body; there is an alcoholic dryness which balance the acidity (salivation in the lateral zones of the tongue) and the gustative aromatic persistence is of 6/7 seconds

WINE-FOOD COMBINATION: *Bobotie* (typical South African meat recipe)

Parameters for the wine-food combination:



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1. The sweet tendency of the meat is counterbalancing the bitter sensation of the tannins
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: once again it is easy to combine the typical South African wine (Pinotage) with the classical meat recipe of *Bobotie*; the wine-food combination sounds like a melody in the world of the modern science named food-and-wine connoisseurship