



Guglielmo Rocchiccioli

Sommelier

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**SAUVIGNON BLANC – TWO DOGS, A PEACOCK & A HORSE – BLACK ELEPHANT VINTNERS 40A
VITKYK STREET – FRANSCHHOECK 2016 14,5%**

VISUAL ANALYSIS: limpid and straw yellow with greenish reflections

OLFACTORY ANALYSIS: tomato leaves, lemon, vegetal notes, cucumber, white pear and wild flowers

GUSTATIVE ANALYSIS: the alcoholic dryness is mixing up with the salivation, but the salivation is, by far, the dominant sensation; the final is cucumber flavoured and the aromatic persistence about 4/5 seconds

WINE-FOOD COMBINATION: cocktail of prawns

Parameters for the wine-food combination:

1. The fatness of the recipe cuts through the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine



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3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a tough and lively wine with which everything seems possible: from an aperitif to a starter, in order to make it tasty and enjoyable