

**PINOTAGE – DURBANVILLE HILLS – WINE OF ORIGIN – SOUTH AFRICA 14% 2010**

**COLOUR:** ruby red with garnet reflections

**FLAVOURS:** blackberries, black olives, undergrowth, black pepper, clove, chocolate, wax

**TASTE:** nice presence of alcohol and tannins represented by astringency and bitter sensation at the final; the gustative aromatic persistency is about 5/6 seconds

**PAIRING:** mixed barbecue

- The sweet tendency of the meat is counting the bitter tendency of the tannins
- The succulence of the meat is countervailing the astringency of the tannins and the alcoholic dryness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine