



Guglielmo Rocchiccioli

Sommelier

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CHARDONNAY OP DIE BERG – CERES PLATEAU – DE GRENDÉL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2016 13,5%

VISUAL ANALYSIS: limpid, straw yellow with greenish reflections

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are banana, mango, melted butter (malolactic fermentation), wild flowers, soap, talc, basil, wood and yellow marmalade

GUSTATIVE ANALYSIS: I can detect a significant softness and simultaneously an interesting body with a strong component of alcoholic dryness; the salivation (lateral zones of the tongue) is not so relevant and the final is just a little bit wood flavoured; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *ceviche* (Peruvian recipe of raw fish)

Parameters for the wine-food combination:



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1. The spicy sensation (hot pepper in the fish recipe) is neutralizing the softness of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: my tasting, from a step-to-step process of wine appreciation, has become a matter of finding the right recipe to marry this fantastic wine; at every moment when I am thinking of food, I am just imagining how awesome will be this chardonnay with a spicy raw fish