



Guglielmo Rocchiccioli

Sommelier

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

PINOTAGE RESERVE 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 variety of perfumes is represented by cherry, medicine, clove, vegetal notes, earthiness, green wood, cinnamon and violet

GUSTATIVE ANALYSIS: it is a well balanced wine: the alcoholic dryness is compensating for the acidity note (salivation in the lateral zones of the tongue); the softness (velvety sensation all over the palate) is counterbalancing the mineral note (crisp sensation in the dorsal part of the tongue); the tannins (astringency at the gums and little bitterness at the end of the mouth) are completely equilibrated; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Venison

Parameters for the wine-food combination:



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

MY PERSONAL OPINION: this wine is so equilibrated that can be suggested as a sipping wine just to make a conversation in the late afternoon, but if you wait a few more hours, it will be very useful to marry this wine to some meat game such as venison or maybe kudu