



Guglielmo Rocchiccioli

Sommelier

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<http://www.dewaal.co.za/>

PINOTAGE – DE WAAL – TOP OF THE HILL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2013 13%

VISUAL ANALYSIS: limpid, ruby red with violet reflections

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are cherry, toasted smells, liquorice, earthiness, wax, smoked smells, toasted smells, vegetal notes and roilboss

GUSTATIVE ANALYSIS: I can detect a significant sapidity and simultaneously an interesting tannic astringency; the alcoholic dryness is dominant and the salivation is almost absent; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Huguenot cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The succulence of the cheese is counterweighing the tannic astringency of the wine
3. The structure of the recipe is matching to the structure of the wine



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

MY PERSONAL OPINION: I find this wine perfect for a Sunday afternoon snack in the open air at the vineyard