



# Guglielmo Rocchiccioli

Sommelier

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<http://www.haskellvineyards.com/>

**HASKELL PILLARS – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – SYRAH 2012 14,5%**

**VISUAL ANALYSIS:** limpid and ruby red with violet reflections

**OLFACTORY ANALYSIS:** raspberries, white pepper, violet, toasted smells and vegetal notes

**GUSTATIVE ANALYSIS:** it is a well balanced wine with good softness and salivation; also the tannins are very well balanced (light astringency at the gums and bitter final at the end of the tongue); there is a prominent body and the gustative aromatic persistency is about 6/7 seconds

**WINE-FOOD COMBINATION:** Venison stew

Parameters for the wine-food combination:

- The fatness of the recipe is compensating for the salivation of the wine
- The sweet tendency of the meat is counterweighing the bitterish note 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