



Guglielmo Rocchiccioli

Sommelier

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<http://blackpearlwines.com/>

THE MISCHIEF MAKER (93% shiraz + 7% mourvedre) – BLACK PEARL WINES – PAARL SOUTH AFRICA 2014 15%

VISUAL ANALYSIS: the wine is limpid and the colour is ruby with violet reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that toasted smells, rabarb, cardamone, berries, black pepper and violet are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a low mineral notes, a not dominant alcoholic note and an equalized tannin. No parameter prevails on the other, but it is necessary to underline that the structure is strong and the body is agreeable heavy; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: barbecue red meat

Parameters for the wine-food combination:



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1. The succulence of the meat is compensating for the alcoholic note (dryness)
2. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine