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

MERLOT – DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2014 13,5%

VISUAL ANALYSIS: limpid, ruby red with purple reflections

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as strawberries, vanilla, geranium, ripe cherry and vegetal notes (ivy) that can be clearly recognized

GUSTATIVE ANALYSIS: I can point out that the first impression is given us by an expressive body; it is possible to recognize the two parameters of the tannins (astringency and bitterness), the dryness of the alcoholic note and a considerable acidity (salivation in the lateral zones of the palate); a very well balanced wine with a gustative aromatic persistence of 4/5 seconds

WINE-FOOD COMBINATION: sipping wine / conversation wine

MY PERSONAL OPINION: a wine that can gently animate a conversation in a normal afternoon of a long weekend; in other words, a wine to share and taste with friends making few considerations about its good quality