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**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
1996 13,5%**

VISUAL ANALYSIS: limpid and garnet with orange reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by cinnamon, clove, nutmeg, hint of coffee, touch of chocolate and cherry marmalade

GUSTATIVE ANALYSIS: a noble wine that respects the code of honour represented by a magical balance at the palate; the structure and the body are gentle and non-invasive; the alcoholic note (dryness all over the mouth) is compensating for the acidity sensation (salivation in the lateral zones of the tongue); there is no mineral note and the final is cherry flavoured; the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: on every occasion

MY PERSONAL OPINION: Pinotage is a grape which is delicate the first 48 hours, but this bottle is 20 years old and in some ways recalls the wines of Bordeaux and under other concepts comes very close to the great wines of Piedmont