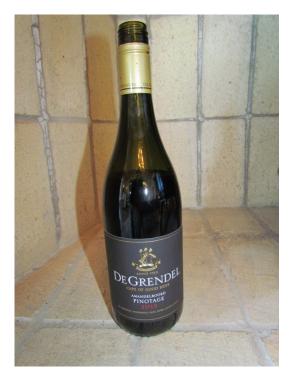


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## PINOTAGE AMANDELBOORD – CAPE OF GOOD HOPE – DE GRENDEL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2015 14,5%

VISUAL ANALYSIS: limpid, ruby red with purple reflections

**OLFACTORY ANALYSIS:** the quantity of perfumes is based on sensations as cherry, earthiness, vegetal notes, wild rose, medicine, nutmeg

**GUSTATIVE ANALYSIS:** I can point out that the first impression is given us by an expressive tannic sensation (astringency) and an eloquent mineral note (crisping sensation in the dorsal part of the tongue); it is possible to recognize a really important alcoholic note together with a massive structure; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: underdone red meat

Parameters for the wine-food combination:



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

**MY PERSONAL OPINION:** in this wine tasting session, I define this wine as a gastronomic wine, that's to say a wine to marry to a meat recipe, but I would like to underline that, in a few years more, this same wine could arrive to be a gorgeous sipping wine by enhancing (open totally) the olfactory bouquet and also by mellowing the mouth sensations