



Guglielmo Rocchiccioli  
Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)  
[www.sommelierguglielmorocchiccioli.com/blog/](http://www.sommelierguglielmorocchiccioli.com/blog/)

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<http://degrendel.co.za/>

**PINOTAGE AMANDELBOORD – CAPE OF GOOD HOPE – DE GRENDDEL – 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