



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com
www.sommelierguglielmorocchiccioli.com/blog/



<http://www.haskellvineyards.com/>

HASKELL AEON – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – SYRAH 2012 14%

VISUAL ANALYSIS: intense ruby red with violet reflections

OLFACTORY ANALYSIS: there is an ample variety of scents represented by berries, sweet chocolate, vegetal notes, wild red flowers, wood scents and caramel

GUSTATIVE ANALYSIS: the first impression is given us by an expressive body and an eloquent structure; it is possible to recognize a consistent touch of astringency and a hint of bitter flavour at the end; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Springbok curry (slow cooked & mildly spiced)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the bitterish note of the wine
2. The succulence of the recipe is counterbalancing the astringency of the tannins
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine