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CABERNET SAUVIGNON – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2014 14,5%

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is a ruby red with violet reflections and there is a nice structure.

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to green pepper, berries, vegetal notes, caramel, chocolate and blue violet

GUSTATIVE ANALYSIS: it is discernible a strong body supported by a significant alcoholic dryness; there is no salivation and the tannins are really well balanced; the final is berries flavoured and the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: cheese platter

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine