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

**ESTATE BLEND ( cabernet sauvignon 59% + merlot 35% + cabernet franc 3% + petit verdot 3%) – ESTATE WINE – WINE OF ORIGIN SIMONSBERG – PAARL – WINE OF SOUTH AFRICA – PRODUCED BY NOBLE HILL WINES – KLAPMUTS – SIMONDIUM RD – PAARL – S.A. 2013 14%**

**VISUAL ANALYSIS:** limpid and ruby red with violet reflections

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as vegetal notes, strawberries, green pepper, celery, wood and nutmeg

**GUSTATIVE ANALYSIS:** I can perceive interesting alcoholic dryness that it is very well supported by the tannins (astringency and little bitterness); mineral notes (crisp sensation in the dorsal part of the tongue), strong structure all over the palate and softness are completing the gustative analysis; the gustative aromatic persistence is about 6 seconds

**WINE-FOOD COMBINATION:** Bobotie (typical South African recipe)

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic note (dryness)



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2. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins and for the mineral notes of the wine
3. The spicy sensation of the recipe is neutralising the softness of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine