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Sommelier

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

HASKELL II (60% shiraz + 40% cabernet sauvignon) – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA 2011 14%

VISUAL ANALYSIS: limpid, ruby red with garnet reflections

OLFACTORY ANALYSIS: green pepper, black pepper, cooked fruit, caramel, sweet chocolate, potpourri of red flowers

GUSTATIVE ANALYSIS: strong body and excellent tannins (astringency but no bitter flavour); there is a remarkable softness but salivation is almost absent; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Spiced lamb

Parameters for the wine-food combination:

1. The spicy tendency of the recipe is counterbalancing the softness of the wine
2. The succulence of the meat is compensating for the astringency of the wine
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