



Guglielmo Rocchiccioli
Sommelier

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

NICHOLAS RED (syrah 64% + mourvedre 14% + carignan 14% + petit syrah 5% + Grenache 3%)
– BLACK ELEPHANT VINTNERS 40A VITKYK STREET – FRANSCHHOEK 2014 13%

VISUAL ANALYSIS: limpid and ruby red with garnet reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by a potpourri of red fruits, a potpourri of red flowers, some earthiness, clove and red pepper

GUSTATIVE ANALYSIS: the alcoholic note (the sensation of dryness all over the palate) is very strong and in the same time the acidity (salivation in the lateral zones of the tongue) is really interesting; the presence of the tannins is given by a nice astringency at the gums and the structure is represented by a full body; the final is red pepper flavoured and the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: barbecue red meat (underdone)

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
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: appreciated for its alcoholic note and its non-invasive tannins, this wine will appeal to the general public who is lover of the recognized international taste of wine and this same chooses as a culinary recipe for its wine-food combination an underdone red meat