



Guglielmo Rocchiccioli

Sommelier

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



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

PINOT NOIR OP DIE BERG – CAPE OF GOOD HOPE – DE GRENDDEL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2013 14%

VISUAL ANALYSIS: the wine is limpid and transparent; the colour is garnet with orange reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as caramel, biscuit, liquorice, chocolate, vanilla, talc, strawberries and violet

GUSTATIVE ANALYSIS: there is a discrete softness supported by a good body; the tannic sensation is remarkable (not usual for pinot noir) and the final is liquorice and chocolate flavoured; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: sipping or conversation wine

MY PERSONAL OPINION: the pleasure of talking related to an agreeable drinking named pinot noir by De Grendel winery from Durbanville, South Africa