



Guglielmo Rocchiccioli

Sommelier

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



<https://www.stellenzicht.co.za/>

**PINOTAGE – CELLARMASTER’S RELEASE – STELLENZICHT – WINE OF ORIGIN STELLENBOSCH –
WINE OF ORIGIN SOUTH AFRICA 2009 16%**

No added sulphites

VISUAL ANALYSIS: ruby red with garnet reflections

OLFACTORY ANALYSIS: the olfactory bouquet is composed by strawberries with cream, red apple, blue rose, roilboss, cinnamon, medicine smells, maraschino cherry and toasted smells

GUSTATIVE ANALYSIS: it is perceivable a very good softness together with an agreeable astringent note (the presence of the tannins at the gums); there is a consistent body and the alcoholic sensation is trying to dry the palate; the final is strawberries flavoured and the gustative aromatic persistence is about 8/9 seconds

WINE-FOOD COMBINATION: game underdone (venison, kudu)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the astringency of the tannins and for the alcoholic note of the wine
2. The structure of the recipe is matching to the structure of the wine



guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/

3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the root of South African oenology (Pinotage) and the creativity of the tasting notes of this wine offer to the wine-taster the right ways to interpret the wine and its relative marriage with food