



Guglielmo Rocchiccioli

Sommelier

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



<http://www.dewaal.co.za/>

**SIGNAL ROCK (60% cabernet sauvignon, 40% merlot) – DE WAAL – WINE OF ORIGIN
STELLENBOSCH – WINE OF SOUTH AFRICA 2009 14%**

VISUAL ANALYSIS: limpid, ruby red with garnet reflections

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as cooked fruit, butcher and sausage smells, black pepper, vegetal notes, red plum, red rose, green pepper, wood oak, cinnamon and caoba

GUSTATIVE ANALYSIS: the softness is kind and the acidity (salivation in the lateral zones of the tongue) is mixing up with the tannic sensations (astringency in the gums and bitterness at the end of the tongue); the alcoholic dryness is not so prominent, the final is cooked fruit flavoured and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: smoked pork

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitterness of the tannins
2. The fatness of the meat is compensating for the salivation of the wine



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3. The sweet tendency of the cheese is counterweighing the bitterish note of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine is a wonderful complement to many food pairings, even if the best location could be with a smoked pork, due to the fact that the wine is pretty well balanced and all its gustative sensations sound perfect for a not so invasive recipe such as the one proposed in this occasion