



Guglielmo Rocchiccioli

Sommelier

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**AMISTAD SYRAH – WINE OF ORIGIN FRANSCHHOEK – BLACK ELEPHANT VINTNERS 40A
VITKYK STREET – FRANSCHHOEK 2013 14%**

VISUAL ANALYSIS: limpid and intense ruby red with violet reflections

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as black pepper, chocolate, butcher and sausage scents, marrasquino and wild rose

GUSTATIVE ANALYSIS: I can identify a pretentious body which is spreading all over the palate; the salivation is not playing a major role in the mouth and the alcoholic dryness is something dominant; the sensations of tannins are astringency at the gums and little bitterness at the end of the tongue; the final is black pepper flavoured and the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: 'impala (game)

Parameters for the wine-food combination:



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1. The sweet tendency of the meat is counterbalancing the bitterness of the tannins
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
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: this wine is, without any doubt, a gastronomic-wine in the sense that it needs a very well planned combination with a culinary recipe; at the end of the gustative analysis, there is a sort of mellow aftertaste which highlights once again the good quality of the wine