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PINOTAGE

Material docente de uso interno en centros de enseñanza

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THEORY

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THEORY

I. INTRODUCTION

In 1925 Perold successfully crossed *Pinot Noir* and *Cinsault*, which was then known as *Hermitage*. Hence the name *Pino – tage*. Sixteen years later, Charl Theron de Waal (known as CT de Waal), produced the first barrel of *Pinotage* wine in 1941 in Stellenbosch.

The first commercial vines were planted at either Myrtle Cove near Sir Lowry's Pass or *Muratie* in Stellenbosch. The variety took a while to take root in the industry, with only three farmers having it on their farms by the 1950s. The cultivar gained popularity after winning the title of best wine at the Cape Young Wine Show in 1959 and 1961.

Stellenbosch Farmer's Winery was the first to use the name *Pinotage* on a label in 1961, to market the 1959 champion *Pinotage* of Bellevue Estate under the Lanzerac brand.

II. GRAPE VARIETY

Pinotage is one of the wine world's few "designer grapes". A viticultural cross of two French varieties, *Pinotage* was designed to be a super "varietal": *Hermitage*, contributing the strong disease resistant qualities to withstand the often-harsh South African growing conditions, and *Pinot Noir*, donating the delicate sensory characteristics associated with this Burgundian grape.

There was general excitement at the results of the early commercial plantings of *Pinotage vines*. The grapes ripened early, high sugar levels were achieved easily, and the vines stayed healthy and vigorous.

Pinotage is a grape which is delicate the first 48 hours, but there are bottles that are 20 years old and, in some ways, recall the wines of Bordeaux and under other concepts come very close to the great wines of Piedmont.

III. VITICULTURAL AREA

Pinotage was first cultivated in earnest in Stellenbosch, a productive wine region in South Africa's Western Cape region and is still mostly grown there.

Pinotage is pretty much exclusive to South Africa, as it was developed to suit the hot climate and dry terrain here. Local winemakers take pride in the characteristics and flavours of *Pinotage* expressing where it comes from, and how the big black fruit flavours, liquorice, *roiboss*, and savoury nuances are unique to the geography of their wine regions. Although mostly found in South Africa, very small parcels of *Pinotage* are also grown in Australia, northern California, New Zealand's North Island, and Israel.



IV. PRODUCTION

Today, many well-known wineries in South Africa produce *Pinotage* wines. A well-known region for the cultivation of *Pinotage* is the wine region Stellenbosch.

Pinotage is often used in blends with the area's main grapes (*Cabernet Sauvignon* and *Shiraz*). The grape variety is also found in many different formats (rosé, white and sparkling). *Pinotage* can be drunk young, in a table wine, for example, or aged for a few years in the cellar.

There are some expressions that need an explanation: for example, **MCC** means **Méthode Cap Classique**, **Cape Blend** includes more than 50% of *Pinotage* and finally **Coffee Pinotage** (not official term) is the commercial wine produced by using chips in the tanks during fermentation and eventually the typical aroma of **Pinotage** is the black plum.

V. WINE AND FOOD PAIRING

It's well known that local wines work best with local food, so when we look to South Africa, the main style of cooking is the *braai*, the South African barbecue. Great meat pairings are venison, duck, barbecued meat, and hearty stews, while the perfect cheese match is a nice strong goat's cheese.

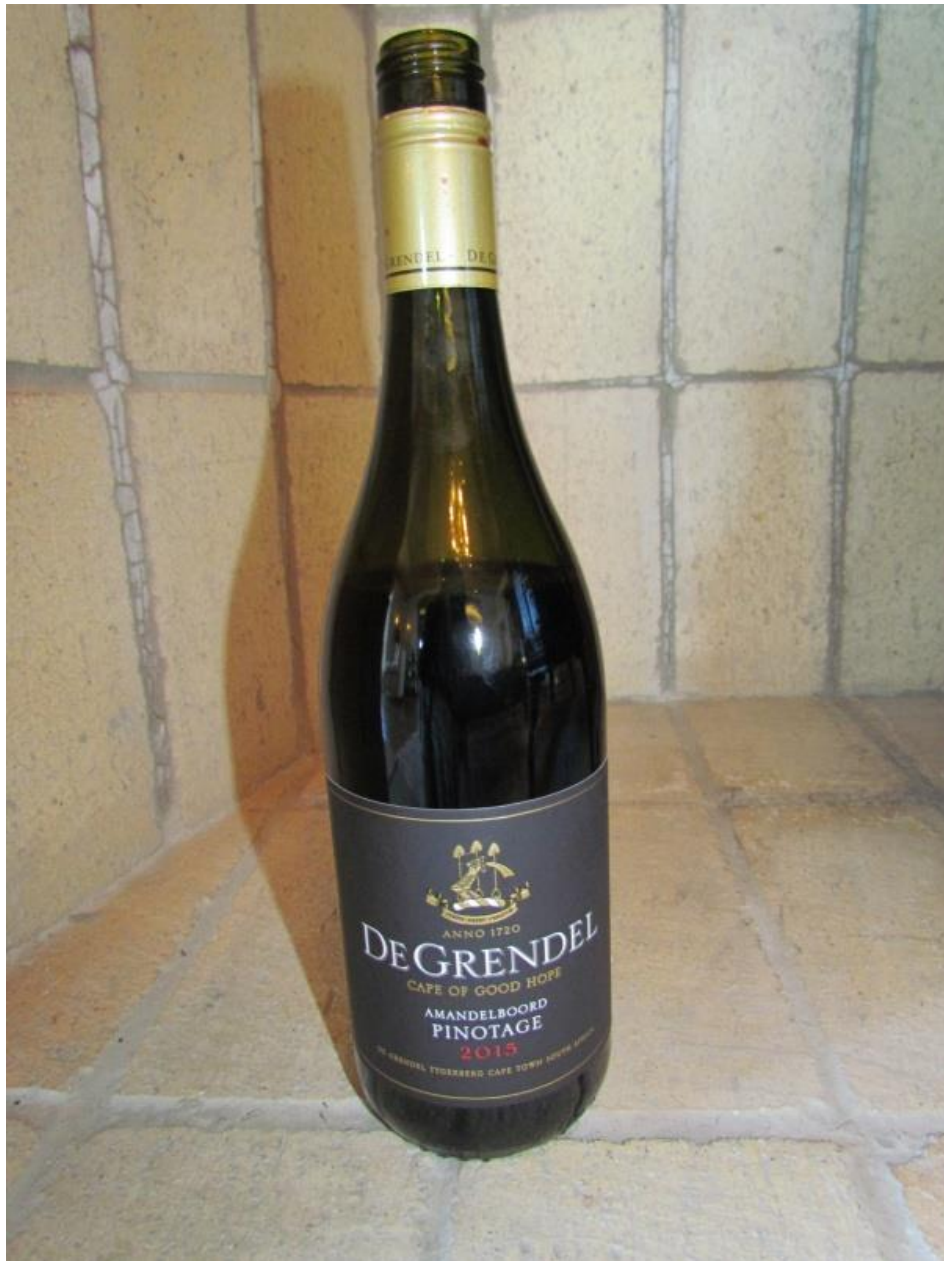
With the aim of expanding the theme on typical South African recipes, it is very interesting to remember some typical dishes (always based on red meat or game) that certainly cannot go unnoticed when talking about a food-wine combination with Pinotage. The food preparations are the following:

- Bobotie
- Impala steak
- Kudu steak
- Kudu oxtail
- Kudu casserole
- Springbok shank
- Springbok loin
- Springbok frikadelle



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PRACTICE



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

**PINOTAGE AMANDELBOORD – CAPE OF GOOD HOPE – DE GRENDDEL – DURBANVILLE WINE OF
ORIGIN – WINE OF SOUTH AFRICA 2015 14,5%**

VISUAL ANALYSIS: limpid, ruby red with purple reflections

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as cherry, earthiness, vegetal notes, wild rose, medicine, nutmeg

GUSTATIVE ANALYSIS: I can point out that the first impression is given us by an expressive tannic sensation (astringency) and an eloquent mineral note (crisping sensation in the dorsal part of the tongue); it is possible to recognize a really important alcoholic note together with a massive structure; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Underdone red meat

Parameters for the wine-food combination:

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 and for the alcoholic note of the wine
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: in this wine tasting session, I define this wine as a gastronomic wine, that's to say a wine to marry to a meat recipe, but I would like to underline that, in a few years more, this same wine could arrive to be a gorgeous sipping wine by enhancing (open totally) the olfactory bouquet and also by mellowing the mouth sensations



www.durbanvillehills.co.za

**PINOTAGE – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
2013 14%**

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is ruby red with purple reflections

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, earthiness, ashes, nutmeg, medicine, soap and red lily

GUSTATIVE ANALYSIS: it is discernible a good percentage of salivation in the lateral zones of the tongue; the alcoholic dryness is really important while the tannin is very light even if the final is bitter flavoured; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *Chancho al cilindro* (Peruvian typical recipe – pork)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the bitter final of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: not too tannic and enough powerful with its alcoholic note, this Pinotage gives importance to the salivation and ask you to be politely tasted and paired with a pork meat prepared by following a new method of cooking



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

**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
2015 14,5%**

VISUAL ANALYSIS: limpid and ruby red with purple reflections

OLFACTORY ANALYSIS: the range of scents consists of cherry, earthiness, medicine, wood, cinnamon, nutmeg and wild red rose. In the meanwhile, the scent of cherry is improving

GUSTATIVE ANALYSIS: it is well identifiable the tannic sensation (astringency at the gums and bitterness at the end of the mouth) and the presence of a consistent body; there is an alcoholic dryness which balance the acidity (salivation in the lateral zones of the tongue) and the gustative aromatic persistence is of 6/7 seconds

WINE-FOOD COMBINATION: *Bobotie* (typical South African meat recipe)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitter sensation of the tannins
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
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: once again it is easy to combine the typical South African wine (Pinotage) with the classical meat recipe of *Bobotie*; the wine-food combination sounds like a melody in the world of the modern science named food-and-wine connoisseurship



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

PINOTAGE RESERVE DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2015 14,5%

VISUAL ANALYSIS: limpid and ruby red with purple reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by cherry, medicine, clove, vegetal notes, earthiness, green wood, cinnamon, and violet

GUSTATIVE ANALYSIS: it is a well-balanced wine: the alcoholic dryness is compensating for the acidity note (salivation in the lateral zones of the tongue); the softness (velvety sensation all over the palate) is counterbalancing the mineral note (crisping sensation in the dorsal part of the tongue); the tannins (astringency at the gums and little bitterness at the end of the mouth) are completely equilibrated; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Venison

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the mineral note of the wine
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
3. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine is so equilibrated that can be suggested as a sipping wine just to make a conversation in the late afternoon, but if you wait a few more hours, it will be very useful to marry this wine to some meat game such as venison or maybe kudu



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

**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
1996 13,5%**



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VISUAL ANALYSIS: limpid and garnet with orange reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by cinnamon, clove, nutmeg, hint of coffee, touch of chocolate and cherry marmalade

GUSTATIVE ANALYSIS: a noble wine that respects the code of honour represented by a magical balance at the palate; the structure and the body are gentle and non-invasive; the alcoholic note (dryness all over the mouth) is compensating for the acidity sensation (salivation in the lateral zones of the tongue); there is no mineral note and the final is cherry flavoured; the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: on every occasion

MY PERSONAL OPINION: Pinotage is a grape which is delicate the first 48 hours, but this bottle is 20 years old and, in some ways, recalls the wines of Bordeaux and under other concepts comes very close to the great wines of Piedmont



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

**AMISTAD PINOTAGE – WINE OF ORIGIN FRANSCHHOEK – BLACK ELEPHANT VINTNERS 40A
VITKYK STREET – FRANSCHHOEK 2014 14%**

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is an intense ruby red with violet reflections and there is a nice structure

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, earthiness, medicine, vegetal notes, chocolate (cocoa powder), blue rose and indigo violet

GUSTATIVE ANALYSIS: it is discernible a good percentage of tannins at the gums, the alcoholic sensation (dryness at the palate) is really important while the acidity (salivation) is almost imperceptible; there is a great body, the final is cacao flavoured and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: Kudu (game meat)

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the typical South African wine (Pinotage) to marry with one of the most typical South African recipes (kudu); the best gustative sensation is the flavour of cacao at the end of the mouth



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

PINOTAGE – HILLS & DALE FROM STELLENZICHT – WINE OF ORIGIN STELLENBOSCH – WINE OF ORIGIN SOUTH AFRICA 2015 14%

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

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that cherry, red plum, wild rose, red lily and caramel are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: I can underline that in this wine the alcoholic dryness is almost prevalent even if a little quantity of salivation (in the lateral zones of the tongue) is trying to counterbalance the alcoholic sensation; the astringency of the tannins is really lively, and the mellow sensation is very energetic: the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: Parmesan cheese

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the pleasure of marrying this Pinotage with a Parmesan cheese is given us by the close connection between the succulence of the cheese and the tannic astringency of the wine; the principles of this wine-food combination reflect the enjoyment of eating and drinking together



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

GOLDEN TRIANGLE PINOTAGE – STELLENZICHT – WINE OF ORIGIN STELLENBOSCH – WINE OF ORIGIN SOUTH AFRICA 2014 14%

VISUAL ANALYSIS: limpid and ruby red with violet reflections

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are strawberries, vanilla, indigo violet, toasted smells, ashes, sweet chocolate, carob, tar and toasted smells

GUSTATIVE ANALYSIS: I can detect a significant minerality (crisping sensation in the dorsal part of the tongue) and simultaneously an interesting tannic parameter represented by a tactile sensation spread all over the palate; there is a great body, an agreeable alcoholic dryness, and a not relevant salivation; the final is black pepper flavoured and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: T-bone steak underdone

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes of the wine
2. The succulence of the recipe 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 recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: what comes to my mind is a delicious atmosphere in which excellent wine, nice food and good friendship go hand in hand trying to take advantage from studying in deep the highlights of the modern science of food-and-wine connoisseurship



<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
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



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

**PINOTAGE – DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA
2012 13%**

VISUAL ANALYSIS: limpid, clear and ruby red

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from roilboss and red plum; following with toasted smells and earthiness and finishing with red rose

GUSTATIVE ANALYSIS: it is perceptible a nice structure which shares the palate with some acidity represented by a little salivation; there is a touch of sapidity (crisping sensation in the dorsal part of the tongue) and the alcoholic dryness is not so dominant; a good sensation of tannins (astringency in the gums and bitterness at the end) certifies that this wine is well balanced; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: Bolaend cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The fatness of the cheese is compensating for the salivation of the wine
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: an intense wine at the nose and very complex in the mouth that should be ideal with a typical South African cheese like Bolaend



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

PINOTAGE – DE WAAL – TOP OF THE HILL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2013 13%

VISUAL ANALYSIS: limpid, ruby red with violet reflections

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are cherry, toasted smells, liquorice, earthiness, wax, smoked smells, toasted smells, vegetal notes and roilboss

GUSTATIVE ANALYSIS: I can detect a significant sapidity and simultaneously an interesting tannic astringency; the alcoholic dryness is dominant, and the salivation is almost absent; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: Huguenot cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The succulence of the cheese is counterweighing the tannic astringency of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: I find this wine perfect for a Sunday afternoon snack in the open air at the vineyard



www.beyerskloof.co.za

BEYERSKLOOF – PINOTAGE – SOUTH AFRICAN WINE – W.O. WESTERN CAPE 2015 14%

Beyerskloof is South African's most popular & loved producer of Pinotage pioneer & world-renowned winemaker Beyers Truter, together with his team, strive to craft wine of virtue and stature.

VISUAL ANALYSIS: limpid and ruby red with purple reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by roilboss, medicine, cherry, earthiness, vegetal notes and red violet

GUSTATIVE ANALYSIS: the alcoholic dryness is pretty strong and the tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) is really interesting; the presence of the mineral notes is not so important, and the final is bitter flavoured; there is a good structure and the gustative aromatic persistence is about 6/7 seconds.

WINE-FOOD COMBINATION: Beef carpaccio

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the beef is counterweighing the bitter sensation of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine



<http://www.fortsimon.com/>

**FORT SIMON PINOTAGE – ESTATE WINE – STELLENBOSCH – WINE OF SOUTH AFRICA
2012 14,5%**

VISUAL ANALYSIS: limpid, ruby red with garnet reflexes, quite flowing

OLFACTORY ANALYSIS: the variety of perfumes is represented by liquorice, wet petals of roses, Cayenna pepper, black pepper, cherry, earthiness, leather, and bitter chocolate

GUSTATIVE ANALYSIS: I can perceive some fascinating mineral notes (crisping sensation in the central part of the tongue) together with some astringent and bitter touches given by tannins; the alcoholic sensation (dryness all over the palate) is vigorous; there is a consistent body, and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: Lamb shank

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
3. The sweet tendency of the meat is counterbalancing the bitter tendency 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: every single parameter is too strong to taste now, but all together form a group very well balanced to marry with a lamb cooked in the oven with aromatic herbs



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

**KAAPZICHT – PINOTAGE – PRODUCED BY KAAPZICHT ESTATE BOTTLERY – STELLENBOSCH –
WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2012 14%**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the shade is intense ruby red with purple reflections and there is a medium body

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as carob, cherry, wood, vanilla, roilboss, red pepper, Cayena pepper, Chinese spice, black pepper, hint of medicine, touch of coffee, vegetal note, and red violet

GUSTATIVE ANALYSIS: I can identify a pretentious structure which is spreading all over the palate; the alcoholic dryness is playing a major role in the mouth and the tannic astringency is the third most important parameter in the mouth; there is some mineral notes supported by a little sensation of softness; the final is wood, and coffee flavoured and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: Springbok shank

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the meat is counterweighing the mineral note of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: great wine: ample at the nose and intense at the mouth; having been tasted at *Karibu Restaurant* (Cape Town), I would like to remember that it was a sort of appreciating the wine in a familiar and warm atmosphere, like being next to a fireplace on your armchair at home



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

SOUTHERN RIGHT PINOTAGE – WINE OF ORIGIN HEMEL-EN-AARDE VALLEY – WINE OF SOUTH AFRICA – MADE, MATURED AND BOTTLED EN SOUTHERN RIGHT – NEMEL-EN-AARDE VALLEY – HERMANUS – CAPE OF GOOD HOPE – SOUTH AFRICA 2014 13,5%

Southern Right is a small Pinotage and Sauvignon blanc specialist situated in the beautiful Hemel-en-Aarde Valley, behind the old fishing village of Hermanus, just 2 kms from cold South Atlantic Ocean.

Named after the rare Southern Right whales which visit the Walker Bay between May and December each year, Southern Right makes a contribution to their conservation or conservation in the area with each bottle sold.

VISUAL ANALYSIS: the colour is ruby red with purple reflexes and the wine runs slowly into the glass showing good consistency

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from berries marmalade, roilboss and wax; following with vanilla, vegetal notes and butcher's scents and finishing with cocoa, rubber, liquorice, mint, geranium, and violet

GUSTATIVE ANALYSIS: it is perceptible an important mineral note (crisping sensation in the dorsal part of the tongue) which shares the palate with a consistent alcoholic note represented by a strong dryness; there is a prominent body, some softness and zero salivation; the final is cocoa flavoured with a light tendency to the bitter note; the gustative aromatic persistency is about 8/9 seconds

WINE-FOOD COMBINATION: Kudu steak or Impala steak

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The sweet tendency of the meat is counterbalancing the bitter tendency 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



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

**PINOTAGE – WELBEDACHT ESTABLISHED 1830 – WINE ESTATE – WELLINGTON – GROWN,
MADE AND BOTTLED ON THE ESTATE BY SCHALK BURGER & SONS – W.O. WELLINGTON –
ESTATE WINE – SOUTH AFRICAN WINE 2012 14%**

VISUAL ANALYSIS: limpid, ruby red with garnet reflections, quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are roilboss, red pepper, vanilla, strawberries, wax, ash, black olives, mushrooms, and red rose

GUSTATIVE ANALYSIS: I can detect a dominant mineral note (crisping sensation in the dorsal part of the tongue) and simultaneously an interesting softness; the tannins are very well represented (astringency and bitter tendency) and a small percentage of salivation together with an intense structure are completing the gustative exam; the gustative aromatic persistence is about 8/9 seconds

WINE-FOOD COMBINATION: Springbok shank or Lamb shank

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral note of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
3. The sweet tendency of the meat is counterbalancing the bitter tendency 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



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

**PINOTAGE ZONNEBLOEM – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – WINE CRAFTED
SINCE 1892 2015 13,5%**

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is ruby red with violet reflections

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to berries, wood, medicine, red plum, nuts, roilboss, chocolate, coffee, cherry marmalade, and wild violet

GUSTATIVE ANALYSIS: it is discernible a great structure and the sapidity (mineral notes identified with crisping sensation in the central part of the tongue) is truly important; according to the degree of pseudo-warmth I perceive, this wine can be defined of medium alcohol content in the sense that generates an interesting alcoholic dryness; tannins are not so invasive and there is an interesting sensation of softness; a little salivation is completing the gustative session and the final is coffee flavoured; the gustative aromatic persistence is about 7/8 seconds.

WINE-FOOD COMBINATION: Impala steak or Kudu steak

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a wine well balanced that in my gustative memory allows me to make a real and concrete comparison with a Sicilian red wine belonging to *Etna Rosso D.O.C. (Tenuta delle Terre Nuove 2015)*



<https://bosmanwines.com/>

PINOTAGE – BOSMAN FAMILY VINEYARDS – WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA 13,5% 2014



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VISUAL ANALYSIS: ruby with violet reflections and a strong structure

OLFACTORY ANALYSIS: blackberry, cherry, pomegranate, carob, hyacinth, grass, vegetal notes, vanilla, coffee, cacao, caramel bitter chocolate, *goudron*, roasted barley, wax, tobacco, and wood

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic, quite fresh (some salivation), scarcely taste (weak sensation of mineral notes), quite soft, vigorous structure and quite bitter.

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: a little bit bitter and wood flavoured

WINE-FOOD COMBINATION: Kudu oxtail wonton with biltong scone & salsa wafer

MY PERSONAL OPINION: there is lot of wood at the nose and also at the mouth; tannins are really strong (bitterness at the end of the mouth and astringency at the gums) and the alcoholic dryness is well supported by a vigorous structure; in this moment, it is possible choosing two ways for this wine: marrying it with some game recipe or ageing it for 12-24 months



<http://www.davidnadia.com/>

**PINOTAGE – PAARDEBOSCH FARM – SIEBRITSKLOOF – PARDEBERG – SWARTLAND
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA
12,5% 2016**



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VISUAL ANALYSIS: purple red with violet reflections and a good structure

OLFACTORY ANALYSIS: raspberry, strawberry, pomegranate, moss, seaweed, lavender, caramel and sweet chocolate

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic, quite fresh (some salivation), soft (structured and matured), and vigorous structure

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: red fruit-caramel flavoured

WINE-FOOD COMBINATION: Fillet of lamb with carrot puree & thyme jus

MY PERSONAL OPINION: for the third consecutive time there is no bitterness at the gustative analysis, so I am inclined to think that one of the characteristics of the winery is to propose noble tannins, sufficiently astringent at the gums and softly amortized at the end of the palate, in order to provide high-quality oenological products and to give nobility to the wines; as regards this Pinotage, I would like to foresee a fruitful pairing with meat and vegetables



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

PINOTAGE FINE WINES OF EXPLORATION 14% 2014
WINE OF ORIGIN CITRUSDAL MOUNTAIN – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with purple red reflections and a good structure

OLFACTORY ANALYSIS: currant, cherry, stewed fruit, vegetal notes, cacao, caramel, toasted almond, wax and soap

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic (perceivable tannins with pleasant, astringent sensation), scarcely fresh (little salivation), quite tasty (well-balanced sensation of mineral notes), scarcely soft, and well balanced

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: stewed fruit flavoured

WINE-FOOD COMBINATION: Smoked springbok loin with red plum sauce

MY PERSONAL OPINION: it is a very interesting Pinotage: the flavours are comparable to those required by the international taste and the gustative parameters are a little bit more sophisticated to capture (from the beginning to the end) the attention of the taster; once uncorked the wine, it is mandatory to make a combination with a game recipe just to confirm the rules of the science of food-and-wine connoisseurship



<https://alvisdrift.co.za/>

PINOTAGE 13,5% 2014

WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with purple red reflections and a good structure

OLFACTORY ANALYSIS: blueberry, prune, stewed fruit, carob, wild flowers, rose, undergrowth and mushroom

GUSTATIVE ANALYSIS: medium warm alcoholic dryness, quite tannic (perceivable tannins and pleasant, astringent sensation), quite fresh (some salivation), quite tasty (well-balanced sensation of mineral notes), quite soft and full structure

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: red fruit flavoured

WINE-FOOD COMBINATION: Sipping wine

MY PERSONAL OPINION: an entry-level red wine which fits perfectly in the part of a conversation wine: very pleasant and friendly at any time



<https://alvisdrift.co.za/>

PINOTAGE VERREAUX 13,5% 2013
WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with violet reflections and a good structure

OLFACTORY ANALYSIS: blackberry, morello cherry, stewed fruit, walnut, vine blossom, orange blossom, clover, liquorice, coffee, caramel, wax, and tobacco

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic (perceivable tannins and pleasant, astringent sensation), scarcely fresh (little salivation), tasty (light and pleasant salty taste), soft (structured and matured), and vigorous (perfectly balanced structure)

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: stewed fruit, walnut and caramel flavoured

WINE-FOOD COMBINATION: Marinated springbok with black pepper and blackcurrant

MY PERSONAL OPINION: a powerful wine where the dominant gustative parameters are the astringency of the tannins, the softness all over the palate and an intense structure spread in the whole mouth; the persistence is pretty long, and the aftertaste is very tasty in order to match the wine to a vigorous game recipe



<https://www.overhex.com/>

PINOTAGE BALANCE 13,5% 2015

WINE OF ORIGIN WESTERN CAPE – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with violet reflections and a good structure

OLFACTORY ANALYSIS: currant, prune, rose, grass, rose pepper, vegetal notes, and violet

GUSTATIVE ANALYSIS: warm alcoholic dryness, scarcely tannic (light astringent sensation), scarcely fresh (little salivation), light bitter, and well-balanced structure

Gustative Aromatic Persistence: 4/5 seconds

Aftertaste: a little bitter and currant flavoured

WINE-FOOD COMBINATION: Goat cheese

MY PERSONAL OPINION: a standard wine in which alcoholic dryness, astringency and structure are the dominant parameters; there is a good correspondence between nose and mouth (currant flavour) and the bitter tendency at the end of the mouth completes the wine-tasting by suggesting a marriage with some cheese



<https://www.overhex.com/>

SURVIVOR PINOTAGE 14,5% 2015

WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with violet reflections and a good structure

OLFACTORY ANALYSIS: currant, cherry, morello cherry, prune, carob, grass, caoutchouc, wax, soap, vinegar, medicine, and wood

GUSTATIVE ANALYSIS: warm alcoholic dryness, tannic (dry and astringent sensation), scarcely fresh (little salivation), quite bitter and well-balanced structure

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: bitter

WINE-FOOD COMBINATION: Springbok frikadelle

MY PERSONAL OPINION: it is a wine of character combining a good astringency at the gums, a warm alcoholic sensation (dryness all over the mouth) and a pretty strong structure in the palate; this is a gastronomic wine to pair with some game recipe to attain the goal of counterbalancing and neutralizing its gustative parameters



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

PINOTAGE 2016 14%
WINE OF ORIGIN ROBERTSON – WINE OF SOUTH AFRICA



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www.sommeliERGuglielmoRocchiccioli.com/blog/

VISUAL ANALYSIS: ruby with violet reflections and a good structure

OLFACTORY ANALYSIS: cherry, tangerine, rose, violet, coffee, cacao, sweet chocolate and tobacco

GUSTATIVE ANALYSIS: warm alcoholic dryness, tannic (tannic and astringent sensation), scarcely fresh (little salivation), quite soft (young and ready), quite bitter and well-balanced structure

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: stewed fruit flavoured

WINE-FOOD COMBINATION: Confit of guinea fowl on roasted creamed maize

MY PERSONAL OPINION: it is a gastronomic wine in the sense that needs the right food in order to seduce your tasting buds just in the moment of marrying the wine with a particular recipe such as the one suggested in the wine-food combination



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

PINOTAGE PREMIUM

2014 14%

WINE OF ORIGIN ROBERTSON – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with purple reflections and a good structure

OLFACTORY ANALYSIS: blueberry, cherry, prune, stewed fruit, geranium, liquorice, caramel, sweet chocolate, toasted bread, vinegar, and wood

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic (perceivable tannins and pleasant, astringent sensation), scarcely fresh (little salivation), quite soft (young or ready), and well-balanced structure

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: black fruit flavoured

WINE-FOOD COMBINATION: Spiced confit duck with mushrooms

MY PERSONAL OPINION: it is a more competitive wine which tends to be predicted as the ideal companion to enjoy a gourmet break in the vineyards of Robertson valley in South Africa



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

PINOTAGE RESERVE

2015 15%

WINE OF ORIGIN ROBERTSON – WINE OF SOUTH AFRICA

VISUAL ANALYSIS: intense ruby with purple red reflections and a good structure

OLFACTORY ANALYSIS: cherry, prune, plum jam, mushroom, cloves, liquorice, cacao, sweet chocolate, smoked, leather, wax, toffee, tobacco, vinegar, rose and violet

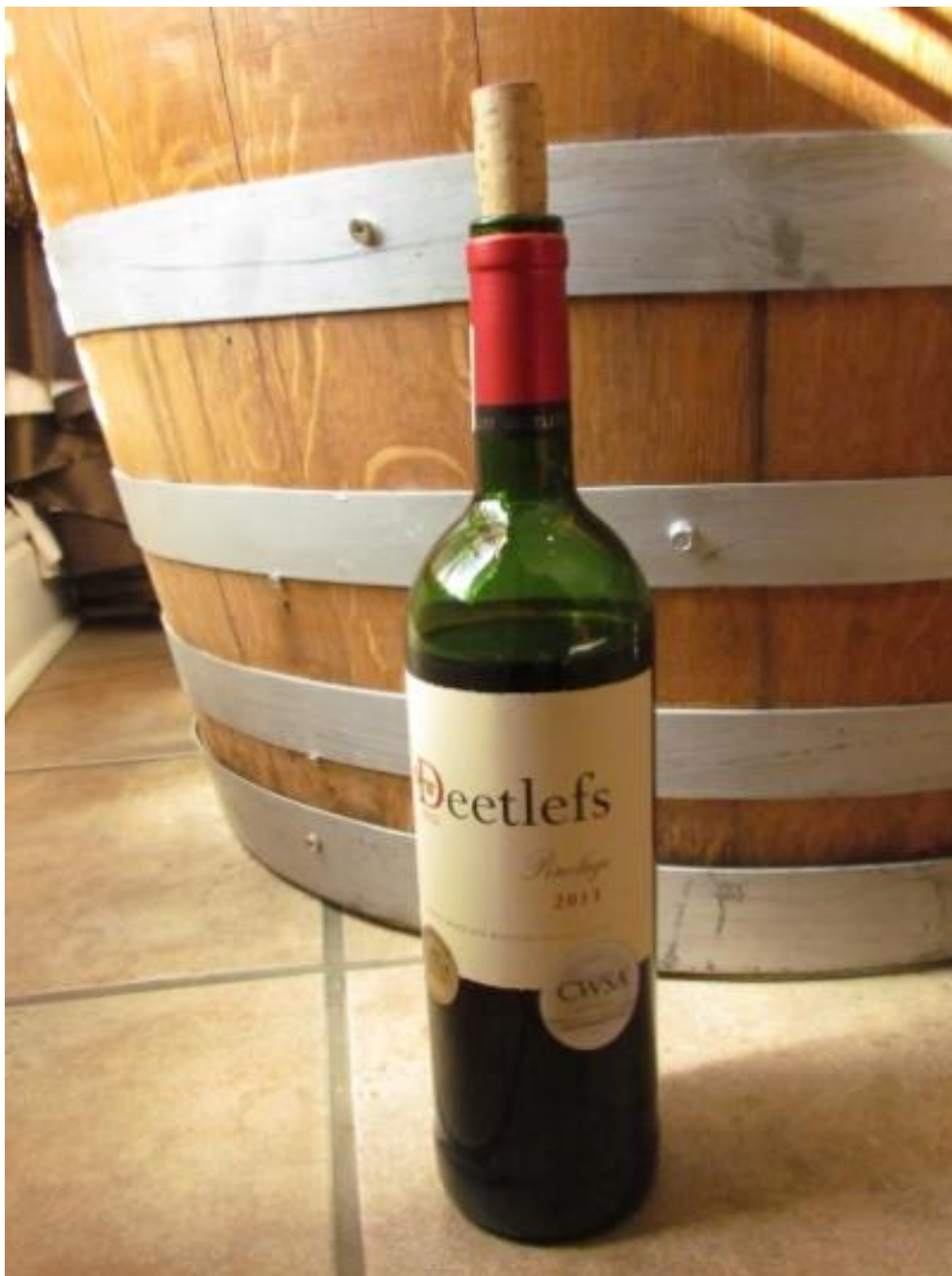
GUSTATIVE ANALYSIS: warm alcoholic dryness, tannic (dry and astringent sensation), scarcely fresh (little salivation), quite soft (young or ready), and vigorous (perfectly balanced structure)

Gustative Aromatic Persistence: 8/9 seconds

Aftertaste: stewed fruit and cherry flavoured

WINE-FOOD COMBINATION: Marinated springbok with black pepper and blackcurrant

MY PERSONAL OPINION: it is an interesting and pleasant wine to drink now (living a dynamic and creative food-and-wine experience) or also to be aged in the next years to improve its own characteristics and increase the gustative parameters



<http://deetlefs.com/>

PINOTAGE 2013 14%
ESTATE WINE OF ORIGIN BREEDEKLOOF – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: intense ruby with garnet reflections and a good structure

OLFACTORY ANALYSIS: strawberry, pomegranate, vine blossom, hyacinth, grass, moss, vanilla, bitter chocolate, wax and cream bun

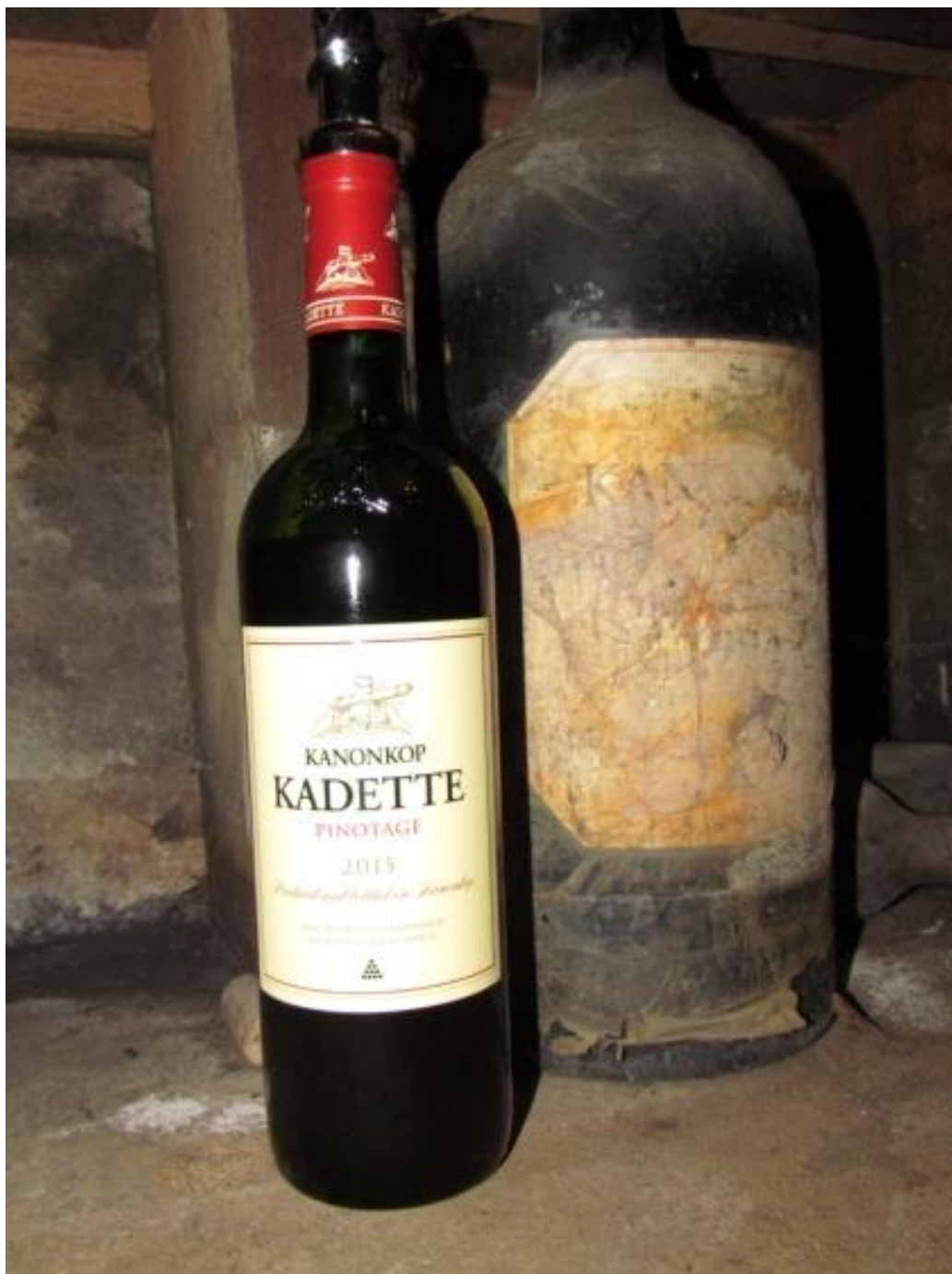
GUSTATIVE ANALYSIS: warm alcoholic dryness, tannic (dry and astringent sensation), scarcely fresh (little salivation), quite soft (young or ready), and well-balanced structure

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: strawberry and cherry flavoured

WINE-FOOD COMBINATION: Kudu casserole

MY PERSONAL OPINION: a gastronomic wine to pair with some game meat cooked with a generous sauce in order to counterbalance the alcoholic dryness and the astringency, just to establish a good matching



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

KANONKOP KADETTE PINOTAGE 2015 14,5%
WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with violet reflections and a good structure

OLFACTORY ANALYSIS: currant, blueberry, rooibos, walnut, carob, wild flowers, rose, grass, green pepper, cloves, nutmeg and cured meat

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite tannic (perceivable, pleasant astringent sensation), scarcely fresh (little salivation), soft (structured and matured), scarcely bitter, and well-balanced structure

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: pepper flavoured and lightly bitter

WINE-FOOD COMBINATION: T-bone steak

MY PERSONAL OPINION: it is a food wine characterized by an intense alcoholic dryness and in the same time by an excellent softness; a great wine on every occasion, in particular when the meal is based on red meat recipes



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

KANONKOP ESTATE WINE PINOTAGE 2015 14,5%
WINE OF ORIGIN SIMONSBERG-STELLENBOSCH
WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: ruby with purple red reflections and a good structure

OLFACTORY ANALYSIS: cherry, dried fig, plum jam, rose, mugwort, walnut husk, undergrowth, liquorice, cinnamon, caoutchouc, caramel, leather, tobacco, and vinegar

GUSTATIVE ANALYSIS: warm alcoholic dryness, tannic (dry and astringent sensation), scarcely fresh (little salivation), quite soft (young or ready), scarcely taste (weak sensation of mineral notes), scarcely bitter, and vigorous (perfectly balanced structure)

Gustative Aromatic Persistence: 8/9 seconds

Aftertaste: pepper, fruit and wood flavoured and lightly bitter

WINE-FOOD COMBINATION: Kudu steak with red wines and mushrooms

MY PERSONAL OPINION: the first thing that comes to my mind is that this wine is endowed of an easy longevity in the sense that it can achieve without great efforts an ageing-period of 20 years; free from worries or any doubt, it is even possible to take advantage from this Pinotage right now by marrying it with a superb game recipe



<http://deetlefs.com/>

MCC (Pinotage) BRUT 2013 12%
WINE OF ORIGIN BREEDEKLOOF – WINE OF SOUTH AFRICA



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www.sommeliERGuglielmoRocchiccioli.com/blog/

VISUAL ANALYSIS: straw yellow with silver reflections and the bubbles are fine, numerous, and persistent

OLFACTORY ANALYSIS: yeasts, white flowers, caramel, bread crust, cream, white fruit and wild flowers

GUSTATIVE ANALYSIS: medium warm alcoholic dryness, fresh (abundant salivation), soft (structured and matured), scarcely bitter, and well-balanced structure

Gustative Aromatic Persistence: 3/4 seconds

Aftertaste: lightly bitter

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: no more and no less than a very appreciable and reasonable aperitif wine



<http://mellasat.com/>

WHITE PINOTAGE – THE WORLD’S FIRST WHITE PINOTAGE – PAARL WINE OF ORIGIN – SOUTH AFRICA – MELLASAT VINEYARDS 2013 13,5%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is straw yellow with silverish reflections and the wine slides heavily to the bottom of the glass making no sound, like a syrup

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as yellow apple, chamomile, white chocolate, melted butter and daisies

GUSTATIVE ANALYSIS: I can point out that the first impression is given us by a well-balanced body and an expressive alcoholic dryness; it is possible to recognize a little touch of mineral note (little crisping sensation in the dorsal part of the tongue) with a good acidity (salivation in the lateral zones of the palate) and at the end the apple flavour is really delicious. The gustative aromatic persistence is of 5/6 seconds

WINE-FOOD COMBINATION: Brie cheese

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for the alcoholic dryness of the wine
2. The fatness of the cheese cuts through the salivation of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: something unusual (White Pinotage) can become very usual at the table, in particular when you are going to appreciate a good cheese (Brie cheese); in other words, it is worth to taste this wine: at the beginning, it sounds weird proposing a white Pinotage, but as time goes by in your tasting, you realize that you have made a very good deal to choose this wine during your stay at Mellasat winery



<https://alvisdrift.co.za/>

PINOTAGE ROSÉ

12,5% 2016

WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA



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www.sommeliERGuglielmoRocchiccioli.com/blog/

VISUAL ANALYSIS: dark rosé red with copper-coloured (limited colour matter), and a good structure

OLFACTORY ANALYSIS: strawberry, pomegranate, tangerine, rose, truffle, marjoram, and vegetables

GUSTATIVE ANALYSIS: warm alcoholic dryness, quite fresh (some salivation), quite soft (young or ready), and well-balanced structure

Gustative Aromatic Persistence: 5/6 seconds

Aftertaste: pomegranate flavoured

WINE-FOOD COMBINATION: Chicken pie

MY PERSONAL OPINION: this is a nice wine, as usual for a rosé wine; it is so well structured that it could be good for an aperitif, but it would be better if paired with a white meat recipe

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