



Guglielmo Rocchiccioli
Sommelier

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



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

HASKELL IV (68% cabernet sauvignon + 22% merlot + 5% petit verdot + 5% shiraz) – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA 2010 14,5%

VISUAL ANALYSIS: limpid and ruby red with garnet reflections

OLFACTORY ANALYSIS: wild strawberries, vegetal notes, aromatic herbs, white pepper and wild flowers

GUSTATIVE ANALYSIS: the softness is dominant and a nice salivation is mixing up with a great structure; the tannins are really strong but in the same time very balanced; the aromatic persistence is about 6/7 seconds; the wine can be tasted right now, but in order to achieve its best conditions, this wine should be aged 5/6 years

WINE-FOOD COMBINATION: beef steak underdone

Parameters for the wine-food combination:

1. The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine