



Guglielmo Rocchiccioli

Sommelier

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PINOTAGE RHINOFIELDS – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2014 14,5%

VISUAL ANALYSIS: the wine is limpid and the shade is a very intense ruby red with strong violet reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure.

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by wax, vanilla, cinnamon, cherry, marrasquino, bark tree, liquorice, wild rose, violet, geranium and medicine

GUSTATIVE ANALYSIS: there is a strong body and it is detectable the intense sensation of the alcoholic dryness; I can also perceive a limited salivation, an interesting astringency in the gums and a bitter final; the gustative aromatic persistence is of 8/9 seconds.

WINE-FOOD COMBINATION: *seco de res a la norteña* (Peruvian typical recipe – stew meat)

Parameters for the wine-food combination:



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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: it has many of the characteristics of the strong and puissant Pinotage and what's more it is very friendly at the palate in order to be appreciated alone or to be married with a consistent meat recipe, just to make clear that a good wine needs always a good recipe to achieve its best moment