



Guglielmo Rocchiccioli

Sommelier

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SYRAH – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2014 14,5%

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

OLFACTORY ANALYSIS: the complexity at the nose and the purity of flavours is given by the following descriptive aromas: black pepper, figs, vegetal notes, wild rose, berries and potpourri of lily flowers

GUSTATIVE ANALYSIS: according to the degree of pseudo-warmth I perceive, this wine can be defined of high alcohol content in the sense that generates an important alcoholic dryness; the mineral notes (crisping sensation in the dorsal part of the tongue) are really interesting and the tannins are well represented by an astringent note at the gums; there is also a great body and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: Venison

Parameters for the wine-food combination:



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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 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