



# Guglielmo Rocchiccioli

Sommelier

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<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



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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