



Guglielmo Rocchiccioli  
Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)  
[www.sommeliereguglielmorocchiccioli.com/blog/](http://www.sommeliereguglielmorocchiccioli.com/blog/)

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[www.buitenverwachting.com](http://www.buitenverwachting.com)

**CHRISTINE – BUITENVERWACHTING – WINE OF ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE CONSTATIA VALLEY                      2011 14,5%**

**VISUAL ANALYSIS:** limpid and intense ruby red with purple reflections

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by a potpourri of red flowers, a potpourri of red fruits, vanilla, tobacco, cigar box, cedar wood, red pepper, coffee and chocolate

**GUSTATIVE ANALYSIS:** it is detectable the intense sensation of the softness which is certifying a very well equilibrated and balanced wine; the astringency of the tannins is compensated for the salivation note and the final is coffee flavoured; the gustative aromatic persistence is of 7/8 seconds

**WINE-FOOD COMBINATION:** on every occasion

**MY PERSONAL OPINION:** the best wine in the tasting session at the winery; for this *Premium Wine*, I would like to give the punctuation of 92/100, in particular for its high relation price-quality-marketing