



Guglielmo Rocchiccioli

Sommelier

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<http://degrendel.co.za/>

SIR DAVID GRAAF (shiraz 80% + cabernet sauvignon 20%) – CAPE OF GOOD HOPE – DE GRENDÉL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2013 14%

VISUAL ANALYSIS: limpid, ruby red with violet reflections and quite flowing

OLFACTORY ANALYSIS: the olfactory bouquet is composed by berries, cherries, white pepper, vegetal notes, caramel, wax, ashes and sweet wood

GUSTATIVE ANALYSIS: it is perceivable a very good sensation of softness together with an agreeable astringent note; the salivation in the lateral zones of the tongue is abundant while the alcoholic dryness is really light; there is a consistent body, a well balanced structure and the correspondence of berries between nose and mouth is fantastic; the gustative aromatic persistence is about 7/8 seconds.

WINE-FOOD COMBINATION: on every occasion



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MY PERSONAL OPINION: the quality of this wine lies in its way of living in perfect harmony, concerning the vision of being a high quality wine and the nature of a strong flavours correspondence between nose and mouth; a special wine for everyone, in every moment and for any kind of meat recipes ...