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CHENIN BLANC - SOUTH AFRICA

Material docente de uso interno en centros de enseñanza

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Lima, mayo 2022

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THEORY

I. INTRODUCTION

Chenin Blanc (known also as *Pineau de la Loire* among other names) is a white wine grape variety from the Loire Valley of France.

Outside the Loire, it is found in most of the New World wine regions; it is the most widely planted variety in South Africa, where it was historically also known as **Steen**.

The grape may have been one of the first to be grown in South Africa by Jan van Riebeeck in 1655, or it may have come to that country with Huguenots fleeing France after the revocation of the Edict of Nantes in 1685.

II. GRAPE VARIETY

Chenin Blanc certainly arrived early enough in South Africa and acquired the name **Steen**.

Steen became very popular, and many of the **Steen** vineyards were used to make base wines for brandy production – this was a big business, especially in the first half of the 20th century.

It was in 1963 that Stellenbosch University viticulturalist Professor CJ Orffer finally proved that **Steen** was indeed Chenin Blanc. While very few serious examples of Chenin Blanc table wines existed at the time, the benefit of this long history of production is that many old bush vine vineyards existed, and it is these that have proven a treasure trove for today's band of ambitious winemakers who are aiming to do wonderful things with this variety.

Undoubtedly, one of the strengths of Chenin Blanc is its versatility. In its Loire homeland, the range of styles even in the same region spans fresh, zippy sparkling wines, intensely dry white wines, textured off-dry wines and even unctuous sweet wines. In South Africa, there is a similar spread of styles.

III. VITICULTURAL AREA

Chenin Blanc or **Steen** is planted in all the wine producing regions of South Africa, with the biggest areas under production in the Breedekloof, Olifants River, Paarl, Swartland and Worcester.

It has been labelled a workhorse in South Africa, as it is used to produce natural dry to natural sweet white table wines, sparkling, dessert and fortified wines. It is also used as a blend with various other cultivars. South Africa is considered as one of the leading producers of top-quality Chenin Blanc wines in the world.



WINEGROWING AREAS OF SOUTH AFRICA

WESTERN CAPE

COASTAL REGION

- Districts:
- CAPE TOWN
 - DARLING
 - FRANSCHHOEK VALLEY
 - LUTZVILLE VALLEY
 - PAARL
 - STELLENBOSCH
 - SWARTLAND
 - TULBAGH
 - WELLINGTON

KLEIN KAROO

- Districts:
- CALITZDORP
 - LANGEBERG-GARCIA

CAPE SOUTH COAST

- Districts:
- CAPE AGULHAS
 - ELGIN
 - OVERBERG
 - PLETTENBERG BAY
 - SWELLEN DAM
 - WALKER BAY

OLIFANTS RIVER

- Districts:
- CITRUSDAL VALLEY
 - CITRUSDAL MOUNTAIN

BREEDE RIVER VALLEY

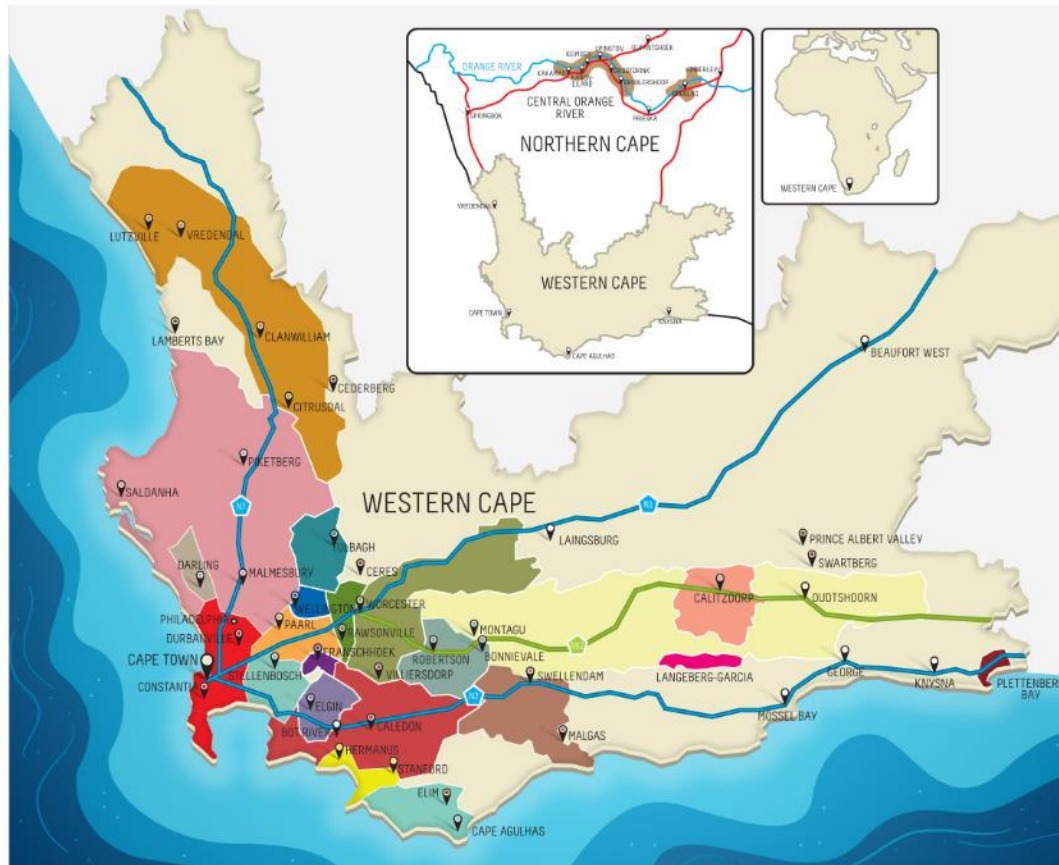
- Districts:
- BREEDEKLOOF
 - ROBERTSON
 - WORCESTER

WARDS NOT PART OF A REGION

- CEDERBERG
- CERES
- PRINCE ALBERT VALLEY
- SWARTBERG

NORTHERN CAPE

- CENTRAL ORANGE RIVER (District)



IV. PRODUCTION

Chenin Blanc in South Africa has extensive depth in terms of vineyards, terroir diversity and winemaking expertise. The grape's exceptional versatility and the excellent selection of fruit available, due to the Cape Winelands' wide terroir, provide for great variety of style. Winemaking techniques depend on the style of wine desired. Yet, one fact is unassailable: the most intensely flavoured Chenin Blanc wines come from older vines that have been carefully managed for balanced yields.

While most South African Chenin Blanc wines are still made in a fresh and fruity style, that is changing. More and more producers are focusing on mature bush vines. They prune these dramatically to cut down on yields, pick the grapes riper and often introduce oak fermentation and maturation. Chenin Blanc is a very responsive variety - it will give back in the bottle what the winemaker has put into the vineyard and in the cellar.

The **Cape White Blend** might not be a formal classification, but the category is both important and popular. Thanks to the proliferation of Chenin Blanc in the Cape vineyards, many blends are either based on or contain a substantial proportion of this variety.

With Chenin Blanc the only constant, the number of other variables means each wine is its own reference point. Also, unlike other categories, such as Chardonnay or Sauvignon Blanc, there are no international benchmarks for comparison.

V. WINE AND FOOD PAIRING

Generally speaking, it is well known that local wines work best with local food.

As concerns Chenin Blanc, the category of entry-level wine could be easily classified as an aperitif wine, whereas the more competitive typologies, in many cases, are well combined with a fish dish, even if they do not disdain fresh cheeses and spicy chicken recipes.

In order to expand the theme of food-and-wine connoisseurship, it is really interesting to point out some seafood recipes, very common in South Africa:

- Cape salmon fish cake with *crème fraîche*
- Smoked salmon trout with spiced potatoes
- Tuna carpaccio
- Tuna tartare
- Deep-fried prawns with peanut sauce
- Crayfish curry
- Butter-fried oysters



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PRACTICE



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<http://www.dewaal.co.za/>

**CHENIN BLANC – DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2015
12,5%**

VISUAL ANALYSIS: the wine is limpid and the colour is straw yellow; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that pear, lemon, chalk, cream, white peach, and white flowers are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: I can underline that this wine is almost balanced because there is a low alcoholic note, a not dominant body and an important salivation; no parameter prevails on the other; the final is lemon flavoured, and the gustative aromatic persistence is about 4/5 seconds

WINE-FOOD COMBINATION: Brie cheese

Parameters for the wine-food combination:

1. The fatness of the cheese is compensating for the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine is a sort of aperitif wine that can be also pleasant if paired with a nice cheese like brie cheese



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BLACK PEARL – CHENIN BLANC – PAARL – WINE OF SOUTH AFRICA 2016 13,5%



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VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined not so limpid (petillant); the shade is intense straw yellow with green reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as pear, cherimoya, vanilla, soap, talc and white flowers

GUSTATIVE ANALYSIS: we can identify a pretentious mineral note (a crispy sensation in the dorsal part of the tongue) together with a nice salivation which is playing its own role; the softness is going side by side with the alcoholic dryness and the final is pear flavoured; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: Aperitif with appetizers

MY PERSONAL OPINION: I am talking about an easy drinking wine with a fantastic relation price-quality-marketing; without any kind of doubt, a wine to suggest for a summer aperitif in the garden



<http://www.kleinezalze.co.za/>

**CHENIN BLANC – BUSH WINE – KLEINE ZALZE CELLAR SELECTION – WINE OF ORIGIN COASTAL
REGION – WINE OF SOUTH AFRICA 2016 13%**

Wine has been made here since 1695. Today, this family-owned winery, situate outside Stellenbosch, in the heart of the Cape Winelands, continues the tradition of producing wines of outstanding quality.

VISUAL ANALYSIS: limpid and straw yellow with green reflections

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that lemon, grapefruit, pear, cherimoya, soap, talc and white flowers are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: I can underline that this wine is almost balanced because there is a reasonable structure, a not dominant alcoholic sensation, an intense mineral notes and an adjusted salivation; no parameter prevails on the other; the final is lemon flavoured and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: Seafood *risotto*

Parameters for the wine-food combination:

1. The sweet tendency of the rice is counterweighing the mineral notes of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The fatness of the recipe cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine



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**PETIT CHENIN BLANC – KEN FORRESTER WINES – STELLENBOSCH – WINE OF ORIGIN WESTERN
CAPE – WINE OF SOUTH AFRICA 2015 13,5%**

VISUAL ANALYSIS: the wine is limpid, and the shade is a straw yellow with silver 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 cherimoya, pear, vanilla, talc, soap, fish aroma, vegetal notes, daisies, and jasmine

GUSTATIVE ANALYSIS: it is detectable a good structure and a nice sensation of alcoholic dryness; I can also perceive a little salivation, a satisfactory softness, and a bitter final; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: Tuna *carpaccio*

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the fish is counterbalancing 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



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BO-VALLEI – CHENIN BLANC 13% 2016
WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: greenish yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: peach, lime, pineapple, yellow flowers, whitethorn, hay, tea leaves and vanilla

GUSTATIVE ANALYSIS: medium warm as concerns the alcoholic dryness, quite soft as regards the softness, and quite fresh as for the salivation; there is no mineral note and the structure is full and well-balanced

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: lightly bitter and lemon skin flavoured

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: a lively *pétillant* captures the eye at the visual analysis and a nice salivation at the mouth makes this entry level wine an ideal partner for the aperitif time



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**OPENHORST – CHENIN BLANC 14% 2015
SINGLE VINEYARD WINE VINES 3255 – PLANTED 1952
WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA**

VISUAL ANALYSIS: golden yellow colour with straw yellow reflections and a good structure

OLFACTORY ANALYSIS: yellow apple, pear, grapefruit, lemon marmalade, papaya, mango, coconut, fennel, thyme, lavender, anise, white chocolate, and butter

GUSTATIVE ANALYSIS: the alcoholic sensation is warm, the softness is structured and matured, and there is a weak sensation represented by the mineral notes; a nice salivation and a vigorous and perfectly balanced structure complete the gustative exam

GUSTATIVE AROMATIC PERSISTENCE: 7/8 seconds

AFTERTASTE: a little bit bitter and lemon flavoured

WINE-FOOD COMBINATION: Cape salmon fish cake with crème fraiche

MY PERSONAL OPINION: this wine is much more tropical and more chardonnay at the nose; at the mouth, it is very well balanced and perfectly structured with some mineral notes (crisping sensation in the dorsal part of the tongue) and a nice freshness (salivation in the lateral zones of the tongue); once more Wellington confirms its predisposition for producing high-quality Chenin Blanc



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CHENIN BLANC – DAVID & NADIA 12,5% 2016
WINE OF ORIGIN SWARTLAND

VISUAL ANALYSIS: straw yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: white peach, lime, raisins, coconut, apricot jam, linden, grass, thyme, pine, parsley, and rosemary

GUSTATIVE ANALYSIS: it is warm by the point of view of the alcoholic dryness and structured and matured as concerns the softness; there is a good salivation in the lateral zones of the tongue and the structure is really important

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: lime flavoured

WINE-FOOD COMBINATION: Crayfish Curry

MY PERSONAL OPINION: this is a sort of herbaceous wine at the nose with a great softness in the mouth; the alcoholic dryness is counterbalanced by an abundant salivation and the softness is supported by a well-balanced structure; I would like to suggest this wine for a fish recipe with spicy



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CHENIN BLANC 2016 13,5%
WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: straw yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: white peach, pear, hazelnut, white flowers, marjoram, and cheese

GUSTATIVE ANALYSIS: the alcoholic dryness is supported by a very mature softness; it is scarcely fresh in the sense that there is just a little salivation while the structure is very well balanced

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: white fruit flavoured

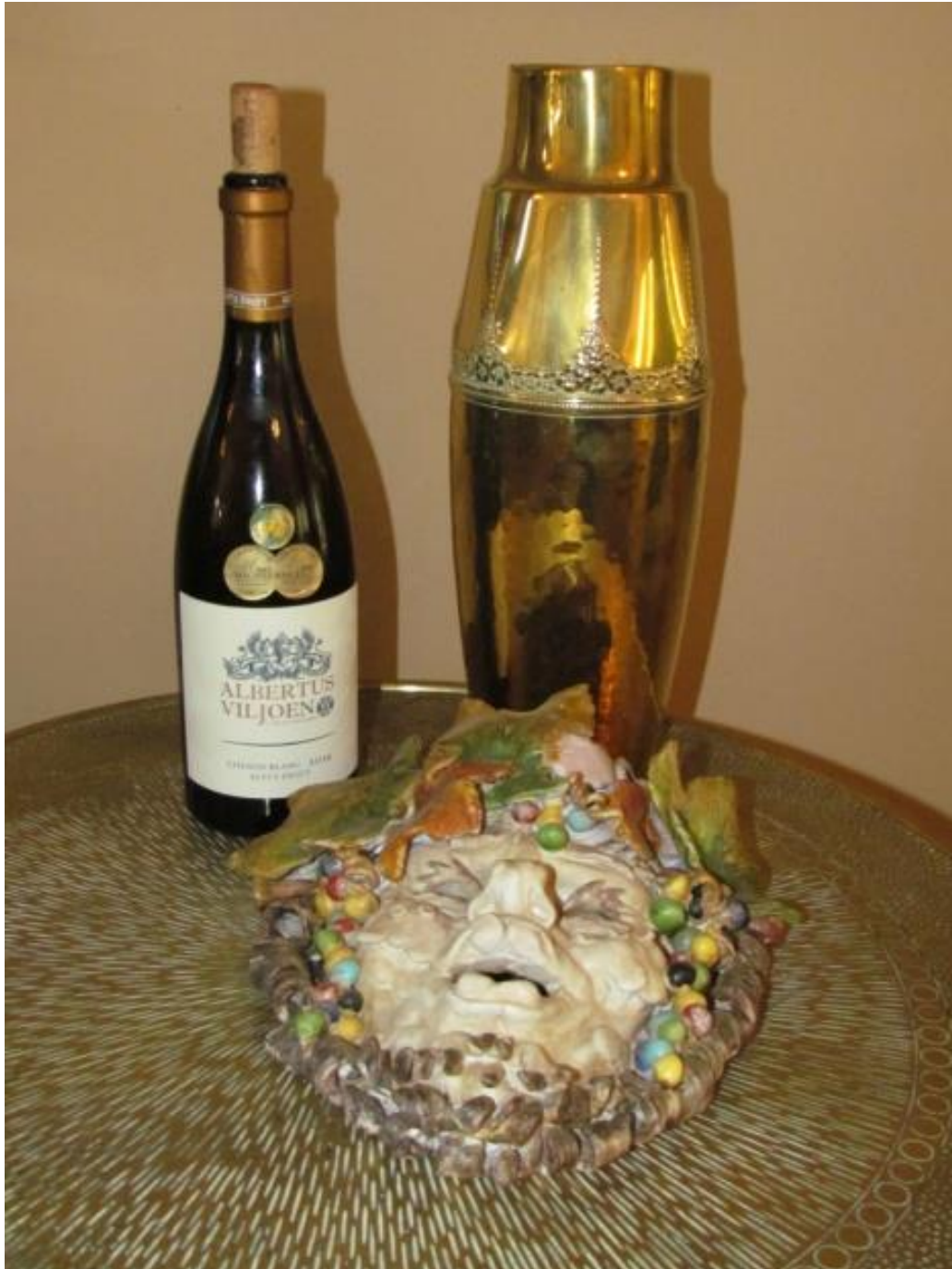
WINE-FOOD COMBINATION: Smoked salmon trout with spiced potatoes

MY PERSONAL OPINION: a wine full of softness and structure with an alcoholic note really interesting; even if the wine belongs to an entry level category, I consider that the ideal food combination should be with a very competitive fish recipe



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**ALBERTUS VILJOEN – LIMITED RELEASE
CHENIN BLANC 2016 13,5%
WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA**

VISUAL ANALYSIS: straw yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: apple, grapefruit, stewed fruit, hazelnut, raisins, carob, yellow flowers, orange blossom, vegetables, lavender, wood, and butter

GUSTATIVE ANALYSIS: the alcoholic dryness is the first sensation, while the second one is the softness, extended to the whole palate; there is also a good salivation in the lateral zones of the tongue and the structure is very well balanced and detectable

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: apple and grapefruit flavoured

WINE-FOOD COMBINATION: Deep-fried prawns with peanut sauce

MY PERSONAL OPINION: a wine much more relaxed and very suitable to the female palate; great softness and strong structure are the dominant parameters, and the alcoholic note is well balanced by the salivation; I think that the variety of aromas at the nose is something not easily forgettable for its persistence and complexity



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CHENIN BLANC - BALANCE 2017 12,5%
WINE OF ORIGIN WESTERN CAPE – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: straw yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: apple, peach, hazelnut, white flowers, grass and lavender

GUSTATIVE ANALYSIS: the dryness of the alcohol is not so strong, whereas the structure is full and extended; the salivation is not so abundant and tend to counterbalance the alcohol sensation

GUSTATIVE AROMATIC PERSISTENCE: 4/5 seconds

AFTERTASTE: peach flavoured

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: an entry-level wine for an experienced sommelier but a very nice wine for a beginner; in other words, an aperitif wine suitable for socializing everywhere and with everyone



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**SURVIVOR GENERATION – CHENIN BLANC-PINOT GRIGIO 2016 12,5%
WINE OF ORIGIN WESTERN CAPE – WINE OF SOUTH AFRICA**



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VISUAL ANALYSIS: straw yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: pear, banana, stewed fruit, citrus fruit, white flowers, and vegetables

GUSTATIVE ANALYSIS: it is warm as concerns the alcohol and quite soft as regards the softness; the presence of a good salivation underlines the freshness of the wine, and a very well balanced and full structure completes the gustative exam

GUSTATIVE AROMATIC PERSISTENCE: 4/5 seconds

AFTERTASTE: pear flavoured

WINE-FOOD COMBINATION: Malaysian chicken

MY PERSONAL OPINION: it is an easy drinking wine in the sense that it could be quietly served at social gatherings (family or friends) in order to create a enjoyable and pleasant meetings



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CHENIN BLANC 2016 12,5%
WINE OF ORIGIN ROBERTSON – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: straw yellow colour with greenish yellow reflections and a good structure

OLFACTORY ANALYSIS: peach, pear, white flowers, thyme, marjoram, and hazelnut

GUSTATIVE ANALYSIS: the structure is spreading all over the palate and the salivation is occupying its own place (lateral zones of the tongue); the softness is very interesting, and the alcoholic percentage generates a medium warm sensation

GUSTATIVE AROMATIC PERSISTENCE: 4/5 seconds

AFTERTASTE: white peach flavoured

WINE-FOOD COMBINATION: Fingers food

MY PERSONAL OPINION: it is an entry level wine, that's to say easy to appreciate at the nose, with a light body at the mouth and very drinkable



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STONEACROSS – CHENIN BLANC 2016 13%
WINE OF ORIGIN WESTERN CAPE – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: greenish yellow colour with silver reflections and a good structure

OLFACTORY ANALYSIS: pear, grapefruit, raisins, white flowers, whitethorn, vanilla, and talc

GUSTATIVE ANALYSIS: according to the degree of pseudo-warmth, this wine can be defined of not so high alcohol content in the sense that the alcoholic dryness is not excessive; there is a good salivation, together with an important structure that is well supported by an interesting softness

GUSTATIVE AROMATIC PERSISTENCE: 4/5 seconds

AFTERTASTE: pear and raisins flavoured

WINE-FOOD COMBINATION: Pasta with seafood

MY PERSONAL OPINION: the variety of perfumes at the olfactory analysis is not so ample, but at the gustative analysis, the alcoholic sensation, the softness, and the structure are so well developed to make this wine perfect for a fish recipe based on the Italian pasta called "*Spaghetti allo scoglio*"



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CHENIN BLANC 2016 13%
WINE OF ORIGIN BREEDKLOOF – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: straw yellow colour with greenish yellow reflections and a good structure

OLFACTORY ANALYSIS: yellow apple, grapefruit, plum jam, yellow flowers, vine blossom, vegetables, pine and lavender

GUSTATIVE ANALYSIS: dry as regards the presence of sugars residue and warm as concerns the alcoholic dryness; an intense salivation gives lot of freshness at this well-structured and vigorous wine, and the final softness is representing the best part of this wine

GUSTATIVE AROMATIC PERSISTENCE: 5/6 seconds

AFTERTASTE: apple flavoured

WINE-FOOD COMBINATION: Prawn cocktail

MY PERSONAL OPINION: it is a more qualified and complex wine; the intensity of the aromas is not so easy to forget and the plenty of the structure allows more velvety to the softness just to reach the so-called international taste all over the palate



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RESERVE CHENIN BLANC 2015 13,5%
WINE OF ORIGIN BREEDKLOOF – WINE OF SOUTH AFRICA

VISUAL ANALYSIS: golden yellow colour with straw yellow reflections and a good structure

OLFACTORY ANALYSIS: yellow peach, apricot, raisins, whitethorn, vine blossom, hyacinth, vanilla, talc, flour, butter and cream bun

GUSTATIVE ANALYSIS: the alcohol sensation is lightly drying the mouth while the salivation is perceivable in a pleasant way; the softness is very enjoyable, and the structure is almost vigorous

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: peach flavoured

WINE-FOOD COMBINATION: Curried shrimp *risotto*

MY PERSONAL OPINION: a lovely quality of pure aromas is catching completely your nose while at the mouth the dominant parameters are the softness (spread all over the palate) and the vivid salivation in the lateral zones of the tongue



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**CHENIN BLANC – OLD VINE – KLOOF STREET VINTAGE 2016 13%
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA**



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VISUAL ANALYSIS: straw yellow colour with golden yellow reflections and a good structure

OLFACTORY ANALYSIS: white peach, white pear, hazelnut, white flowers, vine blossom, lemon blossom and lavender

GUSTATIVE ANALYSIS: the softness is the dominant sensation, and the alcoholic note is counterweighted by the freshness of the salivation; the structure is full and well-balanced

GUSTATIVE AROMATIC PERSISTENCE: 5/6 seconds

AFTERTASTE: peach flavoured

WINE-FOOD COMBINATION: Tuna tartare (minced raw tuna)

MY PERSONAL OPINION: it is a lovely wine for a raw fish at the beginning of a summer lunch; the popularity of raw fish dishes is also due to the combination with this kind of wine: lively and ready-to-drink



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**QUARTZ CHENIN BLANC – LELIEFONTEIN 2015 13.5%
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA**

VISUAL ANALYSIS: golden yellow colour with straw yellow reflections and a good structure

OLFACTORY ANALYSIS: white peach, white pear, white flowers, vine blossom, orange blossom, narcissus, mug wort, marjoram, lavender, vanilla and cream bun

GUSTATIVE ANALYSIS: the alcoholic sensation is supported by a good structure; the softness is accompanying the mineral notes (crisping sensation in the dorsal part of the tongue), and the final is characterized with abundant salivation

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: white fruit flavoured

WINE-FOOD COMBINATION: Butter-fried oysters

MY PERSONAL OPINION: the olfactory bouquet is full of flowers and as regards the gustative analysis, salivation and mineral notes are playing a major role, accompanied by a consistent structure and a mature softness; an unusual recipe of oysters could be the right companion for the combination wine-food



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GRANITE CHENIN BLANC 2015 13.5%
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: golden yellow colour with straw yellow reflections and a good structure

OLFACTORY ANALYSIS: white peach, white pear, white flowers, cherimoya, marjoram, lavender, white pepper, flint, soap, talc, butter and cream bun

GUSTATIVE ANALYSIS: light wine as concerns the alcohol parameter, with some salivation and an interesting sensation of softness; the structure is full and well balanced

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: lightly bitter and peach-pear flavoured

WINE-FOOD COMBINATION: Sushi

MY PERSONAL OPINION: the variety of aromas is very ample with a prevalence of a flint scent; alcoholic dryness and structure are balanced by softness and salivation whilst the mineral notes are coexisting with an interesting bitter sensation at the end of the mouth; everything is in the right place just to define the good quality of the wine. It is compulsory to make compliments to the winemaker



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CHENIN BLANC 2017 14%
WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA

VISUAL ANALYSIS: straw yellow colour with greenish yellow reflections and a good structure

OLFACTORY ANALYSIS: white peach, white pear, hazelnut, raisins, white flowers, acacia, whitethorn, thyme, marjoram and anise

GUSTATIVE ANALYSIS: a dry wine in which the alcoholic dryness is warm; the softness is sufficient matured, and the salivation is pretty good; the structure is vigorous and perfectly balanced

GUSTATIVE AROMATIC PERSISTENCE: 6/7 seconds

AFTERTASTE: white fruit flavoured

WINE-FOOD COMBINATION: Tuna tartare

MY PERSONAL OPINION: a nice glass of white wine which provide the right atmosphere to appreciate a fine wine and the ideal way for recommend the perfect pairing with a raw fish recipe



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RESERVE CHENIN BLANC 2015 13,5%
WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA



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VISUAL ANALYSIS: straw yellow colour with golden yellow reflections and a good structure

OLFACTORY ANALYSIS: banana, coconut, cherimoya, cream bun, melted butter, potpourri of yellow flowers, vanilla, and grass

GUSTATIVE ANALYSIS: a not so alcoholic wine with a structured and matured softness; the sensation of salivation is quite fresh, and the structure is full and vigorous

GUSTATIVE AROMATIC PERSISTENCE: 7/8 seconds

AFTERTASTE: tropical fruit flavoured

WINE-FOOD COMBINATION: Passion Fruit Ceviche

MY PERSONAL OPINION: a chenin blanc that tends to be more chardonnay than chenin blanc because it delivers tropical fruit flavours; it is friendly enough to bring to a restaurant for a raw fish recipe

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