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EPILOGUE (cabernet franc 100%) – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2014 14%

VISUAL ANALYSIS: it is limpid, ruby red with purple reflexes and with a great body

OLFACTORY ANALYSIS: the range of scents consists of clove, nutmeg, toasted smells, maraschino cherry, chocolate, blackberries and lily flowers

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) while on the other one it is recognizable the alcoholic note (dryness all over the palate); there is a forceful structure and the salivation is almost absent; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: grilled Kudu

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 of the wine
2. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
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