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**SHIRAZ – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA
2012 14%**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is ruby red with violet reflexes and the wine runs lightly into the glass showing normal consistency

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from white pepper and strawberries; following with some vegetal notes and finishing with violet and geranium

GUSTATIVE ANALYSIS: it is perceptible an important mineral note which shares the palate with a consistent alcoholic note represented by a generous dryness; there is not a prominent tannic sensation and the gustative aromatic persistency is about 7/8 seconds.

WINE-FOOD COMBINATION: *Pachamanca* (Peruvian typical recipe - meat barbecued between two hot stones)

Parameters for the wine-food combination:



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1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the mineral note 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

MY PERSONAL OPINION: if you are looking for a gastronomic wine to combine with red and white meat, you have just stumbled upon your great choice: a smooth and bodied shiraz complemented by intense scents at the nose