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THE BACK ROADS – BAKENSHOEK – GRENACHE NOIR – WINE OF ORIGIN FRANSCHHOEK – SOUTH AFRICAN WINE – BLACK ELEPHANT VINTNERS 40A VITKYK STREET – FRANSCHHOEK 2014 14%

VISUAL ANALYSIS: the wine is limpid and clear with a garnet colour

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by toasted smells, vegetal notes, lanolin, soap, unripe cherry and wild strawberries

GUSTATIVE ANALYSIS: according to the degree of pseudo-warmth I perceive, this wine can be defined of high alcohol content in the sense that generates an intense alcoholic dryness; I can also perceive a limited salivation and a consistent presence of tannins (astringency and bitter final); the wine is well-bodied and the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: T-bone steak underdone

Parameters for the wine-food combination:



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1. The succulence of the meat is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the meat is counterweighing the bitter final of the wine (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

MY PERSONAL OPINION: it is not totally open at the nose and the sensation of tannins is still pretty rude at the mouth; in this moment it is only a food wine, but if you would like to age this wine, you will find nice surprises in the next few years