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**NOBLE LATE HARVEST RHINOFIELDS – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE
– WINE OF SOUTH AFRICA 2015 9%**

VISUAL ANALYSIS: light straw yellow

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are honey, apricot, dehydrated raisins, Chinese spicy and yellow flowers

GUSTATIVE ANALYSIS: I can detect a significant sweetness and simultaneously an important softness; the salivation is not relevant and the alcoholic dryness is in the average; the gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: French pastry

Parameters for the wine-food combination:



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1. The sweetness of the dessert is pairing the sweetness of the wine
2. The spicy sensation (vanilla in the pastry) is neutralizing the softness 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: this Noble Late Harvest could be selected to overpower the French pastry, pointing out the importance of the parameters of the new science named food-and-wine connoisseurship