



Guglielmo Rocchiccioli  
Sommelier

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

**Visual Analysis:**

**Colour**

greenish yellow	
<b>straw yellow</b>	✓
golden yellow	
amber	

**Reflections**

<b>silver</b>	✓
greenish yellow	
straw yellow	
golden yellow	
amber	
topaz	

**Structure**

<b>good</b>	✓
strong	
great	



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**Olfactory Analysis:** apple, grape fruit, stewed fruit, hazelnut, raisins, carob, yellow flowers, orange blossom, vegetables, lavender, wood and butter

### Gustative Analysis:

#### Alcoholic dryness

light warm (10% - 11%)	
medium warm (11% - 13,5%)	
<b>warm (13,5% - 15%)</b>	✓
alcoholic (15% - 20%)	

#### Salivation

scarcely fresh (little salivation)	
quite fresh (some salivation)	
<b>fresh (abundant salivation)</b>	✓
acidulous(abndant salivation/sense of tartness)	

#### Bitterness

scarcely bitter (grape)	
quite bitter (grape & barriques)	
bitter (grape & barriques)	

#### Softness

scarcely soft (immature)	
quite soft (young or ready)	
<b>soft (structured and maturated)</b>	✓
velvety (high concentration alcohol /glycerine)	

#### Sweetness

dry (sugar residue 1 to 5 g/l)	
medium dry (sugar residue 10 to 20 g/l)	
medium sweet (20 to 50 g/l)	
sweet (100 to 160 g/l)	

#### Mineral notes

scarcely taste (weak sensation)	
quite tasty (well balanced sensation)	
tasty (light and pleasant salty taste)	

#### Structure

weak (modest structure)	
<b>full (well balanced structure)</b>	✓
vigorous (perfectly balanced structure)	
heavy (excessive structure)	



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**Gustative Aromatic Persistence:** 6/7 seconds

**Aftertaste:** apple and grape fruit 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