



# Guglielmo Rocchiccioli

Sommelier

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## **BEYERSKLOOF – PINOTAGE – SOUTH AFRICAN WINE – W.O. WESTERN CAPE 2015 14%**

**Beyerskloof is South African's most popular & loved producer of Pinotage pioneer & world renowned winemaker Beyers Truter, together with his team, strive to craft wine of virtue and stature.**

**VISUAL ANALYSIS:** limpid and ruby red with purple reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by roilboss, medicine, cherry, earthiness, vegetal notes and red violet

**GUSTATIVE ANALYSIS:** the alcoholic dryness is pretty strong and the tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) is really interesting; the presence of the mineral notes is not so important and the final is bitter flavoured; there is a good structure and the gustative aromatic persistence is about 6/7 seconds.

**WINE-FOOD COMBINATION:** beef carpaccio

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the beef is counterweighing the bitter sensation 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