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## PREFACE

Generally speaking, when we talk about South Africa, it comes to our minds the image of wild animals, but South Africa is much more than a great safari at Kruger Park.

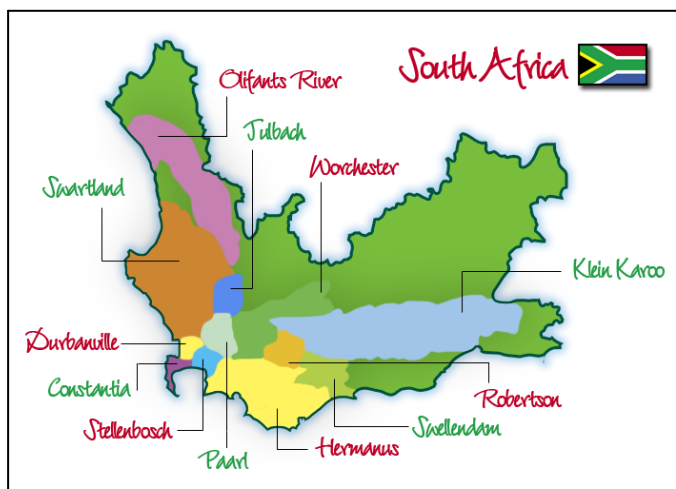
In the south, and more specifically from Cape Town to Swartland (passing through Constantia and Durbanville) and from Klein Karoo to Cape Town (going across Robertson and Stellenbosch), there are some extremely important wine regions which provide distinguished quality wines at a very competitive prices.

This brief paper has been composed to highlight how interesting and complex could be tasting a South African wine and in the same time how it is possible to combine the wine with local recipes or international cuisine.

The visual, olfactory and gustative analysis of the wines will try to find out the typological characteristics of the South African wines in order to underline the distinguishable parameters given by *terroir*, climate, grapes and enological practices.

In addition, every wine will be combined with a different recipe following the rules of food-and-wine connoisseurship – the modern science of pairing wine and food.

I went to South Africa once (2016) and I would like to dedicate this little book to everybody who is passionately fond of tasting South African wines and marrying these same wines to South African typical recipes (kudu, springbok, impala, etc.).



[http://www.campbellsofleyburn.co.uk/South%20Africa  
.asp](http://www.campbellsofleyburn.co.uk/South%20Africa.asp)



# **CONSTANTIA**



**Buitenverwachting**

**Klein Constantia Road**

**Constantia**



[www.buitenverwachting.com](http://www.buitenverwachting.com)

**SAUVIGNON BLANC BUITENVERWACHTING –WINE OF  
ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE  
CONSTATIA VALLEY                      2016 13,5%**

**VISUAL ANALYSIS:** limpid and straw yellow

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by white flowers, yellow plum, lemon and vegetal notes

**GUSTATIVE ANALYSIS:** it is perceivable a very good alcoholic dryness together with an agreeable salivation; the final is grass flavoured and just a little bit bitterish; the aromatic persistency is about 4/5 seconds

**WINE-FOOD COMBINATION:** risotto with salmon

Parameters for the wine-food combination:

1. The sweet tendency of the rice is counterweighing the bitterish sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The fatness of the recipe cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a typical and classical sauvignon blanc which goes directly to a marriage with some fish recipe



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**HUSSEYS VLEI SAUVIGNON BLANC –  
BUITENVERWACHTING – WINE OF ORIGIN  
CONSTANTIA – MADE AND BOTTLED IN THE  
CONSTATIA VALLEY 2012 14%**

**VISUAL ANALYSIS:** limpid and golden yellow

**OLFACTORY ANALYSIS:** the range of scents consists of tomato leaf, cat's pee, pastry cream, vanilla, almonds, dehydrated raisins and nuts

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable the structure of the wine while on the other one it is recognizable a very nice softness at the

palate; the freshness of the wine is stimulating a good salivation and the final tomato leaf and almonds flavoured; the aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** chicken with curry

Parameters for the wine-food combination:

1. The fatness of the recipe cuts through the salivation of the wine
2. The spicy sensation (curry) 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:** I have just found out a very interesting wine which deserves at least 88/100 points



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**3<sup>RD</sup> TIME LUCKY VIOGNIER – LIMITED REALEASE –  
BUIENVERWACHTING – WINE OF ORIGIN  
CONSTANTIA – MADE AND BOTTLED IN THE  
CONSTATIA VALLEY 2014 13,5%**

**VISUAL ANALYSIS:** limpid, straw yellow with silver reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by candied fruit, yellow marmalade, yellow flowers, vegetal notes and wild flowers

**GUSTATIVE ANALYSIS:** the structure is very strong and in the same time the softness is really interesting. There is an important alcoholic dryness, a little salivation and a bitterish final; the aromatic persistence is about 7/8 seconds.

**WINE-FOOD COMBINATION:** fish *carpaccio*

Parameters for the wine-food combination:

1. The sweet tendency of the fish is counterweighing the bitterish sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness 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 wine represents the proper way to start a fish dinner and delivers the correct value to the wine-food combination





[www.buitenverwachting.com](http://www.buitenverwachting.com)

**MAXIMUS – LIMITED REALEASE –  
BUITENVERWACHTING – WINE OF ORIGIN  
CONSTANTIA – MADE, MATURED AND BOTTLED BY  
BUITENVERWACHTING 2013 14,5%**

**VISUAL ANALYSIS:** limpid and straw yellow

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by wood, vegetal notes, wild flowers, talc and soap

**GUSTATIVE ANALYSIS:** I can perceive an interesting mineral note together with a well balanced structure;

the palate is not watering so much and the gustative aromatic persistence is about 7/8 seconds.

**WINE-FOOD COMBINATION:** grilled salmon

Parameters for the wine-food combination:

1. The sweet tendency of the salmon is counterweighing the mineral note of the wine
2. The fatness of the recipe cuts through the salivation 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:** a concept wine capable of activating enological emotions at the palate and let you think about a grilled salmon for a wine-food combination



[www.buitenverwachting.com](http://www.buitenverwachting.com)

**MERLOT – BUITENVERWACHTING – WINE OF ORIGIN  
CONSTANTIA – MADE AND BOTTLED IN THE  
CONSTATIA VALLEY 2012 14,5%**

**VISUAL ANALYSIS:** limpid and ruby red

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as vanilla, herbs, red fruits, white pepper, melted butter and red rose

**GUSTATIVE ANALYSIS:** we can identify a pretentious body which is spreading all over the palate; the astringency of the tannins is not playing a major role in the mouth and the sapidity (mineral notes crisping in

the dorsal part of the tongue) is pretty good; the final is bitterish with red fruits flavours. The gustative aromatic persistence is about 6/7 seconds.

**WINE-FOOD COMBINATION:** Burgundy beef

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
2. The succulence of the recipe is compensating for the astringency of the tannins
3. The sweet tendency of the meat is counterweighing the mineral notes of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** in the space of tasting wine, there are two things (an intense and complex nose and a pretentious body at the mouth) that identify this wine as the ideal companion for a red meat recipe at night



[www.buitenverwachting.com](http://www.buitenverwachting.com)

**CABERNET SAUVIGNON – BUITENVERWACHTING –  
WINE OF ORIGIN CONSTANTIA – MADE AND BOTTLED  
IN THE CONSTATIA VALLEY                      2013   14%**

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

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to green pepper, vegetal notes, rubber, tar, liquorice, berries marmalade and wild rose

**GUSTATIVE ANALYSIS:** it is discernible a good percentage of alcoholic dryness all over the palate; the tannic sensation (astringency at the gums and bitterness at the end) is really important while the

salivation is almost imperceptible; the structure of the wine can be defined medium bodied and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:**T-bone steak medium rare

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
3. The succulence of the meat cuts through the astringency of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** during the tasting, it was the perfect moment for the wine to express something known, that's to say the story heard many times in the food-and-wine connoisseurship classes: an alcoholic and tannic wine is the best partner for a medium rare meat



[www.buitenverwachting.com](http://www.buitenverwachting.com)

**CHRISTINE – BUITENVERWACHTING – WINE OF  
ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE  
CONSTATIA VALLEY                      2011 14,5%**

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

**OLFACTORY ANALYSIS:** the groups of aromas of the  
organoleptic analysis are characterized by a potpourri  
of red flowers, a potpourri of red fruits, vanilla,  
tobacco, cigar box, cedar wood, red pepper, coffee and  
chocolate

**GUSTATIVE ANALYSIS:** it is detectable the intense sensation of the softness which is certifying a very well equilibrated and balanced wine; the astringency of the tannins is compensated for the salivation note and the final is coffee flavoured; the gustative aromatic persistence is of 7/8 seconds

**WINE-FOOD COMBINATION:** on every occasion

**MY PERSONAL OPINION:** the best wine in the tasting session at the winery; for this *Premium Wine*, I would like to give the punctuation of 92/100, in particular for its high relation price-quality-marketing





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**1796 NOBLE LATE HARVEST – BUITENVERWACHTING –  
WINE OF ORIGIN CONSTANTIA – MADE, MATURED  
AND BOTTLED BY BUITENVERWACHTING 2014 13%**

**VISUAL ANALYSIS:** limpid and amber with topaz reflections

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that apricot, honey, ripe banana, dandelions and scents of muscat are easily and pleasantly recognizable

**GUSTATIVE ANALYSIS:** I can underline that this wine is really sweet with a dominant softness at the palate; the salivation is prevailing in the lateral zones of the tongue and the final is apricot and banana flavoured; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** foie gras

Parameters for the wine-food combination:

1. The fatness of the recipe is compensating for the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** I need to face the truth: in this wine, the price-quality-marketing relation is high, the variety of scents is superior and the softness at the mouth is, by far, the dominant sensation; for the peace of mind, we need to drink this wine!



**Eagles' Nest**

**Old Constantia Main Road**

**Constantia**



<http://eaglesnestwines.com/>

**SAUVIGNON BLANC – EAGLES' NEST – WINE OF  
ORIGIN COASTAL REGION – CONSTANTIA – WINE OF  
SOUTH AFRICA 2015 13,5%**

**VISUAL ANALYSIS:** limpid, straw yellow with silverish reflections

**OLFACTORY ANALYSIS:** tomato leaves, vegetal notes, grapefruit and white flowers

**GUSTATIVE ANALYSIS:** a well bodied wine with a light salivation and a bitter tendency at the end of the tongue; the gustative aromatic persistency is about  $\frac{3}{4}$  seconds

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** an everyday drinking wine which is enjoyable and gives the sensation of gustative pleasure just in the moment of the aperitif



<http://eaglesnestwines.com/>

**THE LITTLE EAGLE ROSÉ – WINE OF ORIGIN COASTAL  
REGION – CONSTANTIA – WINE OF SOUTH AFRICA –  
MADE AND BOTTLED BY EAGLES' NEST                      2016  
12,5%**

**VISUAL ANALYSIS:**            limpid, rosé cherry with  
pomegranate reflections

**OLFACTORY ANALYSIS:** strawberries, cherries, vegetal  
notes and geranium

**GUSTATIVE ANALYSIS:** softness and good structured at the first moment, good salivation in the middle of the analysis and at the end the wine is strawberries flavoured; the gustative aromatic persistency is about  $\frac{3}{4}$  seconds

**WINE-FOOD COMBINATION:** fried spicy chicken

Parameters for the wine-food combination:

1. The fatness of the frying cuts through the salivation of the wine
2. The spicy sensation of the chicken 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:** a sort of luxury rosé wine just to propose for a conversation or with some spiced recipe



<http://eaglesnestwines.com/>

**THE LITTLE EAGLE (merlot 80% + petit verdot 20%) –  
WINE OF ORIGIN COASTAL REGION – CONSTANTIA –  
WINE OF SOUTH AFRICA – MADE AND BOTTLED BY  
EAGLES' NEST**

**2014 14,5%**

**VISUAL ANALYSIS:** limpid, ruby red with purple  
reflexes



**OLFACTORY ANALYSIS:** berries, cherries, vegetal notes, fish smell and geranium

**GUSTATIVE ANALYSIS:** there is a consistent alcoholic dryness and a little bit salivation; tannins are represented by astringency at the gums and a bitter tendency at the end of the tongue; the gustative aromatic persistency is about 4/5 seconds

**WINE-FOOD COMBINATION:** barbecue meat

Parameters for the wine-food combination:

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:** this is an entry level wine that could be combined with a barbecue meat in order to achieve the right parameters to follow the basic rules of food-and-wine connoisseurship



<http://eaglesnestwines.com/>

**MERLOT – EAGLES' NEST – WINE OF ORIGIN COASTAL  
REGION – CONSTANTIA – WINE OF SOUTH AFRICA –  
MADE AND BOTTLED BY EAGLES' NEST                      2012  
14%**

**VISUAL ANALYSIS:**    limpid, ruby red with purple  
reflexes

**OLFACTORY ANALYSIS:**    vanilla, strawberries, toasted  
smell and wild rose

**GUSTATIVE ANALYSIS:**    I can perceive an intense  
alcoholic dryness together with some mineral notes  
(crisping sensation in the dorsal part of the tongue);

there is a bitter tendency, given by tannins, at the end of the mouth and the gustative aromatic persistency is about 4/5 seconds

**WINE-FOOD COMBINATION:** red meat underdone

Parameters for the wine-food combination:

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



<http://eaglesnestwines.com/>

**SHIRAZ – EAGLES' NEST – WINE OF ORIGIN COASTAL  
REGION – CONSTANTIA – WINE OF SOUTH AFRICA –  
MADE AND BOTTLED BY EAGLES' NEST 2013 13,5%**

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

**OLFACTORY ANALYSIS:** tar, rubber, sausage, black pepper, blackberries, fish smell and red violet

**GUSTATIVE ANALYSIS:** the alcoholic dryness is dominant and the salivation is almost absent; there is a strong body and the wine is well structured; the tannic

sensation (astringency at the gums and bitter tendency at the end of the tongue) is nice and not so evident; the gustative aromatic persistency is about 4/5 seconds

**WINE-FOOD COMBINATION:** Beef stew

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 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



<http://eaglesnestwines.com/>

**VERREUX – EAGLES' NEST – WINE OF ORIGIN  
COASTAL REGION – CONSTANTIA – WINE OF SOUTH  
AFRICA – MADE AND BOTTLED BY EAGLES' NEST  
2009 13,5%**

**VISUAL ANALYSIS:** limpid, ruby red with garnet reflections

**OLFACTORY ANALYSIS:** melted butter, fish smell, blueberries and indigo violet

**GUSTATIVE ANALYSIS:** well balanced and well structured with a very equilibrated tannic sensation;

the softness is spreading all over the palate, the alcoholic dryness is predominant and there is no salivation; the final is blueberries flavoured and the gustative aromatic persistency is about 7/8 seconds

**WINE-FOOD COMBINATION:** Pork steak

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine



**Beau Constantia**

**1043 Constantia Main Road**

**Constantia**





<http://www.beauconstantia.com/>

**PIERRE (Sauvignon Blanc + Semillon) – BEAU  
CONSTANTIA – CONSTANTIA SOUTH AFRICA – WINE  
OF ORIGIN CONSTANTIA – WINE OF SOUTH AFRICA  
2015 14%**

**VISUAL ANALYSIS:** limpid and straw yellow with silver reflections

**OLFACTORY ANALYSIS:** lemon, orange, almonds, chamomile and daisies

**GUSTATIVE ANALYSIS:** the salivation is pretty abundant and the mineral notes are mixing up with the bitter tendency at the end of the mouth; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** an aperitif to serve before the meal to stimulate the appetite



<http://www.beauconstantia.com/>

**CECILY (Viognier) – BEAU CONSTANTIA – CONSTANTIA  
SOUTH AFRICA – WINE OF ORIGIN CONSTANTIA –  
WINE OF SOUTH AFRICA 2015 14%**

**VISUAL ANALYSIS:** limpid and straw yellow with silver reflexes

**OLFACTORY ANALYSIS:** pear, white peach, yellow plum, vegetal notes, chamomile and white flowers

**GUSTATIVE ANALYSIS:** there is a little salivation counterbalanced by an intense alcoholic dryness; the softness is spreading all over the palate and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** grilled vegetables

**MY PERSONAL OPINION:** viognier does really well in Constantia and thanks to this success, the wine puts the winery on the map



<http://www.beauconstantia.com/>

**PAS DE NOM ROSÉ – BEAU CONSTANTIA –  
CONSTANTIA SOUTH AFRICA – WINE OF ORIGIN  
CONSTANTIA – WINE OF SOUTH AFRICA 2016 14%**

**VISUAL ANALYSIS:** cherry with onions reflections

**OLFACTORY ANALYSIS:** strawberries, raspberries,  
vegetal notes and violet

**GUSTATIVE ANALYSIS:** it is possible to recognize a  
little touch of mineral note with a good acidity

(salivation in the lateral zones of the palate) and at the end the citric flavour is really delicious; the gustative aromatic persistence is about  $\frac{3}{4}$  seconds

**WINE-FOOD COMBINATION:** fingers food

**MY PERSONAL OPINION:** an interesting product capable of stabilizing the complicated relationship between women and wine



<http://www.beauconstantia.com/>

**LUCCA (Merlot + Cabernet Franc) – BEAU CONSTANTIA  
– CONSTANTIA SOUTH AFRICA – WINE OF ORIGIN  
CONSTANTIA – WINE OF SOUTH AFRICA 2013 14,5%**

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

**OLFACTORY ANALYSIS:** vegetal notes, maraschino cherry, vanilla, strawberries with cream, cardamome and violet

**GUSTATIVE ANALYSIS:** a balanced structured supported by a little salivation (in the lateral zones of the tongue), a captivating minerality (crisping sensation

in the dorsal part of the tongue) and a bitter tendency (tannic parameter) at the end of the tongue; the gustative aromatic persistency is about 6/7 seconds

**WINE-FOOD COMBINATION:** T-bone steak

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the mineral note of the wine
2. The sweet tendency of the meat is counterweighing the bitter sensation of the 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





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**AIDAN (Shiraz + Petit Verdot + Malbec + Merlot) –  
BEAU CONSTANTIA – CONSTANTIA SOUTH AFRICA –  
WINE OF ORIGIN CONSTANTIA – WINE OF SOUTH  
AFRICA                      2013   14%**

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

**OLFACTORY ANALYSIS:**    strawberries, cream, vanilla, green pepper, vegetal notes and blue rose

**GUSTATIVE ANALYSIS:**    I can detect the alcoholic sensation (dryness all over the palate) and simultaneously an interesting salivation; the tannin is

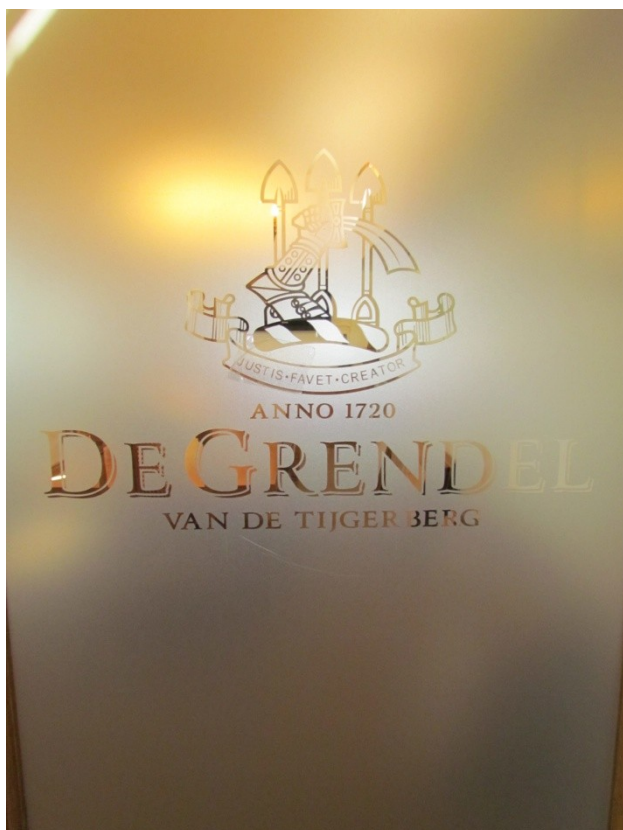
not so abundant and the final is strawberries flavoured;  
the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** cheese platter

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for the astringency of the tannins and for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

# **DURBANVILLE**



**De Grendel**

**Plattekloof Road**

**Panorama Western Cape**



<http://degrendel.co.za/>

**SAUVIGNON BLANC (92% sauvignon blanc + 8% Semillon) – CAPE OF GOOD HOPE – DE GRENDEL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2016 13,5%**

**VISUAL ANALYSIS:** limpid and straw yellow with green reflections

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that tomato leaf, lemon, vegetal notes, cedar and daisy are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are some low mineral notes, a not dominant alcoholic note and an equalized salivation; the structure is appreciably strong and the final is a little bit bitter flavoured. No parameter prevails on the other. The gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** aperitif or starters

**MY PERSONAL OPINION:** a typical and classical sauvignon blanc in all its best parameters and with a possibility to be married with some fish recipes, even if I consider the aperitif the right moment to take advantage from this nice wine



<http://degrendel.co.za/>

**SAUVIGNON BLANC KOETSHUIS – CAPE OF GOOD  
HOPE – DE GRENDDEL – DURBANVILLE WINE OF ORIGIN  
– WINE OF SOUTH AFRICA      2016   13%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined not so limpid for the presence of *petillant*; the colour is green yellow with silverish reflexes and the wine runs lightly into the glass showing a good consistency

**OLFACTORY ANALYSIS:** the sensations which affect the olfactory organ can be defined starting from a tomato leaf, an almond and some vegetal notes; following with some nuts, pears, cherimoyas and finishing with dandelion, and little wood

**GUSTATIVE ANALYSIS:** it is perceptible an important alcoholic note (dryness sensation) which shares the

palate with a consistent acidity represented by a generous salivation in the lateral zones of the tongue; there is a prominent body and the final is almond flavoured; the gustative aromatic persistency is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *risotto* with seafood

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The fatness of the recipe cuts through the salivation 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:** it is a very noble wine because it is very powerful at the nose and full bodied at the mouth; it is also endowed with a great body and an important gustative aromatic persistence, and finally there is an interesting correspondence between the nose and the mouth (almond flavour)





<http://degrendel.co.za/>

**CHARDONNAY OP DIE BERG – CERES PLATEAU – DE GRENDel – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2016 13,5%**

**VISUAL ANALYSIS:** limpid, straw yellow with greenish reflections

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are banana, mango, melted butter (malolactic fermentation), wild flowers, soap, talc, basil, wood and yellow marmalade

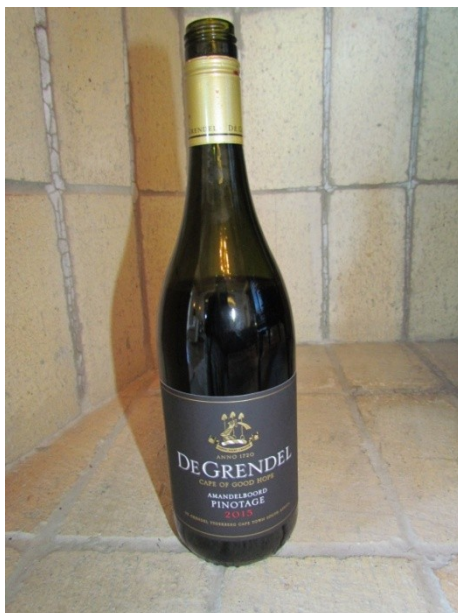
**GUSTATIVE ANALYSIS:** I can detect a significant softness and simultaneously an interesting body with a strong component of alcoholic dryness; the salivation (lateral zones of the tongue) is not so relevant and the final is just a little bit wood flavoured; the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *ceviche* (Peruvian recipe of raw fish)

Parameters for the wine-food combination:

1. The spicy sensation (hot pepper in the fish recipe) is neutralizing the softness of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness 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:** my tasting, from a step-to-step process of wine appreciation, has become a matter of finding the right recipe to marry this fantastic wine; at every moment when I am thinking of food, I am just imagining how awesome will be this chardonnay with a spicy raw fish



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**PINOTAGE AMANDELBOORD – CAPE OF GOOD HOPE –  
DE GRENDEL – DURBANVILLE WINE OF ORIGIN – WINE  
OF SOUTH AFRICA      2015   14,5%**

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

**OLFACTORY ANALYSIS:** the quantity of perfumes is based on sensations as cherry, earthiness, vegetal notes, wild rose, medicine, nutmeg

**GUSTATIVE ANALYSIS:** I can point out that the first impression is given us by an expressive tannic sensation (astringency) and an eloquent mineral note (crisping sensation in the dorsal part of the tongue); it is possible to recognize a really important alcoholic note together with a massive structure; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** underdone red meat

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
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:** in this wine tasting session, I define this wine as a gastronomic wine, that's to say a wine to marry to a meat recipe, but I would like to underline that, in a few years more, this same wine could arrive to be a gorgeous sipping wine by enhancing (open totally) the olfactory bouquet and also by mellowing the mouth sensations



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**PINOT NOIR OP DIE BERG – CAPE OF GOOD HOPE – DE  
GRENDDEL – DURBANVILLE WINE OF ORIGIN – WINE OF  
SOUTH AFRICA 2013 14%**

**VISUAL ANALYSIS:** the wine is limpid and transparent;  
the colour is garnet with orange reflections;  
furthermore, the wine, when poured in the glass, flows  
with easy and slow fluidity

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied characteristics such as caramel, biscuit, liquorice, chocolate, vanilla, talc, strawberries and violet

**GUSTATIVE ANALYSIS:** there is a discrete softness supported by a good body; the tannic sensation is remarkable (not usual for pinot noir) and the final is liquorice and chocolate flavoured; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** sipping or conversation wine

**MY PERSONAL OPINION:** the pleasure of talking related to an agreeable drinking named pinot noir by De Grendel winery from Durbanville, South Africa



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**RUBAIYAT** (petit verdot 63% + cabernet franc 30% + merlot + malbec) – CAPE OF GOOD HOPE – DE GRENDDEL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2013 %

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

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by mentholated flavours, toasted smells, coffee, chocolate, wet petals of roses and balsamic vinegar

**GUSTATIVE ANALYSIS:** it is perceivable a very good softness together with an agreeable astringent note given by tannins; there is a pretty intense salivation and the final is petals of rose flavoured; the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** venison stew

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the perfect wine for the most classic recipe game: venison stew; the succulence of the recipe will be the impeccable partner for the tannic astringency of the wine generating a refined harmony





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**SIR DAVID GRAAF (shiraz 80% + cabernet sauvignon 20%) – CAPE OF GOOD HOPE – DE GRENDL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2013 14%**

**VISUAL ANALYSIS:** limpid, ruby red with violet reflections and quite flowing

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by berries, cherries, white pepper, vegetal notes, caramel, wax, ashes and sweet wood

**GUSTATIVE ANALYSIS:** it is perceivable a very good sensation of softness together with an agreeable astringent note; the salivation in the lateral zones of the tongue is abundant while the alcoholic dryness is really light; there is a consistent body, a well balanced structure and the correspondence of berries between nose and mouth is fantastic; the gustative aromatic persistence is about 7/8 seconds.

**WINE-FOOD COMBINATION:** on every occasion

**MY PERSONAL OPINION:** the quality of this wine lies in its way of living in perfect harmony, concerning the vision of being a high quality wine and the nature of a strong flavours correspondence between nose and mouth; a special wine for everyone, in every moment and for any kind of meat recipes ...



**Durbanville Hills**

**Tygerberg Valley Road**

**Cape Farms**

**Cape Town**



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**SAUVIGNON BLANC – DURBANVILLE HILLS – WINE OF  
ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA  
2015 14%**

**VISUAL ANALYSIS:** limpid and straw yellow with greenish reflections

**OLFACTORY ANALYSIS:** the range of scents consists of tomato leaf, lemon, orange, vegetal notes and wild flowers

**GUSTATIVE ANALYSIS:** the alcoholic dryness is pretty strong and in the same time the acidity (salivation) is

really interesting; the presence of the softness is nice, the final is a little bit bitter and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** an easy drinking wine to share with friends at aperitif time



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**SAUVIGNON BLANC RHINOFIELDS – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2015 14%**

**VISUAL ANALYSIS:** limpid and straw yellow with greenish reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by tomato leaf, lemon, vanilla, talc, soap and white flowers

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable a strong body while on the other one it is recognizable an elegant softness; the alcoholic note of the wine is stimulating a good dryness and the final gives a bitterish tendency; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** *Sudado de pescado*  
(Peruvian typical recipe – fish stew)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the fish is counterweighing the bitterish sensation of the wine
3. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** beautifully prepared in a clear and unequivocal style, it tends to define itself as a complex wine for a fortified fish recipe



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**CHARDONNAY – DURBANVILLE HILLS – WINE OF  
ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA  
2015 14%**

**VISUAL ANALYSIS:** limpid and straw yellow with green reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by banana, pineapple, pastry cream, daisy, white raisins, cherimoya and vegetal notes



**GUSTATIVE ANALYSIS:** I can perceive an interesting sensation of softness which spreads all over the palate a more mellow personality; the palate is watering so much that pleasantly It obscures my perception of a strong alcoholic note; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** *Tiradito de pota*  
(Peruvian typical recipe – raw fish)

Parameters for the wine-food combination:

1. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a chardonnay 100% wood fermented capable of surprising you with an extensive olfactory bouquet and a great softness at the palate



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**CHARDONNAY RHINOFIELDS – DURBANVILLE HILLS –  
WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH  
AFRICA 2014 14%**

**VISUAL ANALYSIS:** limpid and golden yellow with  
intense straw yellow reflections

**OLFACTORY ANALYSIS:** the succession of smells is  
offering a very confident range of fleeting scents as  
mango, maracuya, dandelion, cream, yellow  
marmalade, lemon cake and egg cream

**GUSTATIVE ANALYSIS:** I can identify a pretentious softness which is spreading all over the palate; the salivation is playing its role in the mouth but the alcoholic dryness is dominant at the end; the sapidity sensation (a sort of crisping in the dorsal part of the mouth) is gaining a consistent space in this gustative session; the gustative aromatic persistence is of 7/8 seconds

**WINE-FOOD COMBINATION:** *ceviche mixto* (Peruvian typical recipe – raw fish)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness of the wine
3. The sweet tendency of the fish is counterweighing the sapidity sensation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a chardonnay wine, as usual, is very amenable (thank to its softness), but in this case, it is also particular because it pays attention to

two parameters: the alcoholic sensation and the mineral note that make this wine the right companion for every kind of raw fish



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**PINOTAGE – DURBANVILLE HILLS – WINE OF ORIGIN**  
**DURBANVILLE – WINE OF SOUTH AFRICA                      2013**  
**14%**

**VISUAL ANALYSIS:**      this wine is free from any suspended particles or sediment; the colour is ruby red with purple reflections

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to cherry, earthiness, ashes, nutmeg, medicine, soap and red lilium

**GUSTATIVE ANALYSIS:** it is discernible a good percentage of salivation in the lateral zones of the tongue; the alcoholic dryness is really important while the tannin is very light even if the final is bitter flavoured; the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *chancho al cilindro*  
(Peruvian typical recipe – pork)

Parameters for the wine-food combination:

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 bitter final 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:** not too tannic and enough powerful with its alcoholic note, this Pinotage gives importance to the salivation and ask you to be politely tasted and paired with a pork meat prepared by following a new method of cooking



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**PINOTAGE RHINOFIELDS – DURBANVILLE HILLS – WINE  
OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA  
2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the shade is a very intense ruby red with strong violet reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure.

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by wax, vanilla, cinnamon, cherry, marrasquino, bark tree, liquorice, wild rose, violet, geranium and medicine

**GUSTATIVE ANALYSIS:** there is a strong body and it is detectable the intense sensation of the alcoholic dryness; I can also perceive a limited salivation, an interesting astringency in the gums and a bitter final; the gustative aromatic persistence is of 8/9 seconds.

**WINE-FOOD COMBINATION:** *seco de res a la norteña*  
(Peruvian typical recipe – stew meat)

Parameters for the wine-food combination:

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 bitter final 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:** it has many of the characteristics of the strong and puissant Pinotage and what's more it is very friendly at the palate in order to be appreciated alone or to be married with a consistent meat recipe, just to make clear that a good wine needs always a good recipe to achieve its best moment





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**CABERNET SAUVIGNON – DURBANVILLE HILLS – WINE  
OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA  
2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that green pepper, rose, berries and vegetal notes are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are a low alcoholic note, a not dominant salivation and an equalized structure; no parameter prevails on the other; the final is bitter flavoured and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** *anticuchos de corazón*  
(Peruvian typical recipe – meat kebabs)

Parameters for the wine-food combination:

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 bitter final 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 cabernet sauvignon tends to be well balanced and it is also possible to define it as an easy drinking wine; this statement does not mean that it could be easily appreciated in combination with some kebabs



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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:

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



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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:

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



**Diemersdal**

**Koeberg Rd**

**Cape Farms**

**Cape Town**



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**SAUVIGNON BLANC DIEMERSDAL – ESTATE WINE OF  
ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA  
2016 13,5%**

**VISUAL ANALYSIS:** limpid and pale straw yellow with  
silverish reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is  
composed by tomato leaves, lemon, pear, vegetal  
notes and daisies



**GUSTATIVE ANALYSIS:** it is perceivable a very good mineral taste (crisping sensation in the dorsal part of the tongue) together with an agreeable softness (velvety sensation all over the palate); the abundant salivation is counterbalancing the alcoholic dryness just to declare that I am talking about a wine with a well balanced structure: the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** a simple wine with a good quality; the numbers of this wine are really interesting: 1.500 bottles are sold per day, the sauvignon blanc covers 50% of the wine production and the winery is the second biggest producer of sauvignon blanc in South Africa



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**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN  
DURBANVILLE – WINE OF SOUTH AFRICA 2015 14,5%**

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

**OLFACTORY ANALYSIS:** the range of scents consists of cherry, earthiness, medicine, wood, cinnamon, nutmeg and wild red rose. In the meanwhile, the scent of cherry is improving

**GUSTATIVE ANALYSIS:** it is well identifiable the tannic sensation (astringency at the gums and bitterness at the end of the mouth) and the presence of a consistent body; there is an alcoholic dryness which balance the acidity (salivation in the lateral zones of the tongue) and the gustative aromatic persistence is of 6/7 seconds

**WINE-FOOD COMBINATION:** *Bobotie* (typical South African meat recipe)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitter sensation of the tannins
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
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:** once again it is easy to combine the typical South African wine (Pinotage) with the classical meat recipe of *Bobotie*; the wine-food combination sounds like a melody in the world of the modern science named food-and-wine connoisseurship



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**PINOTAGE RESERVE DIEMERSDAL – ESTATE WINE OF  
ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2015  
14,5%**

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

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by cherry, medicine, clove, vegetal notes, earthiness, green wood, cinnamon and violet

**GUSTATIVE ANALYSIS:** it is a well balanced wine: the alcoholic dryness is compensating for the acidity note (salivation in the lateral zones of the tongue); the softness (velvety sensation all over the palate) is counterbalancing the mineral note (crisping sensation in the dorsal part of the tongue); the tannins (astringency at the gums and little bitterness at the end of the mouth) are completely equilibrated; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Venison

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the mineral note of the wine
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
3. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this wine is so equilibrated that can be suggested as a sipping wine just to make a conversation in the late afternoon, but if you wait a few

more hours, it will be very useful to marry this wine to some meat game such as venison or maybe kudu



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**PINOTAGE DIEMERSDAL – ESTATE WINE OF ORIGIN  
DURBANVILLE – WINE OF SOUTH AFRICA 1996 13,5%**

**VISUAL ANALYSIS:** limpid and garnet with orange reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by cinnamon, clove, nutmeg, hint of coffee, touch of chocolate and cherry marmalade

**GUSTATIVE ANALYSIS:** a noble wine that respects the code of honour represented by a magical balance at the palate; the structure and the body are gentle and non-invasive; the alcoholic note (dryness all over the mouth) is compensating for the acidity sensation (salivation in the lateral zones of the tongue); there is no mineral note and the final is cherry flavoured; the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** on every occasion

**MY PERSONAL OPINION:** Pinotage is a grape which is delicate the first 48 hours, but this bottle is 20 years old and in some ways recalls the wines of Bordeaux and under other concepts comes very close to the great wines of Piedmont



# **STELLENBOSCH**

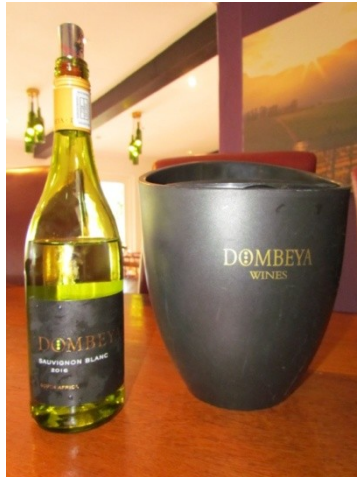


**Haskell Vineyards**

**Annandale Rd**

**Lynedoch**

**Stellenbosch**



<http://www.haskellvineyards.com/>

**DOMBEYA SAUVIGNON BLANC – WINE OF ORIGIN  
WESTERN CAPE – SOUTH AFRICA  
2016 13%**

**VISUAL ANALYSIS:** limpid and straw yellow with silverish reflections

**OLFACTORY ANALYSIS:** tomato leaves, cat's pee, lemon, nuts, almonds and yellow flowers

**GUSTATIVE ANALYSIS:** I can perceive a light alcoholic dryness with some salivation and a little body; the final is bitterish and almonds flavoured, and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** *aperitif*



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**DOMBEYA MERLOT – WINE OF ORIGIN STELLENBOSCH  
– PRODUCT OF SOUTH AFRICA – STELLENBOSCH  
2014 14,5%**

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

**OLFACTORY ANALYSIS:** strawberries, vanilla, geranium, vegetal notes and sweet chocolate

**GUSTATIVE ANALYSIS:** it is discernible a strong body supported by a good softness; the sapidity (mineral notes) is really important and also the alcoholic dryness

is very interesting; the tannins give an intense astringency at the gums and at the final let a bitterish flavour; the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** Emmenthal cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the cheese is compensating for the alcoholic dryness of the wine
3. The sweet tendency of the cheese is counterweighing the bitter final of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine



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**HASKELL PILLARS – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – SYRAH 2012 14,5%**

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

**OLFACTORY ANALYSIS:** raspberries, white pepper, violet, toasted smells and vegetal notes

**GUSTATIVE ANALYSIS:** it is a well balanced wine with good softness and salivation; also the tannins are very well balanced (light astringency at the gums and bitter

final at the end of the tongue); there is a prominent body and the gustative aromatic persistency is about 6/7 seconds

**WINE-FOOD COMBINATION:** Venison stew

Parameters for the wine-food combination:

- The fatness of the recipe is compensating for the salivation of the wine
- The sweet tendency of the meat is counterweighing the bitterish note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine



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**HASKELL AEON – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – SYRAH 2012 14%**

**VISUAL ANALYSIS:** intense ruby red with violet reflections

**OLFACTORY ANALYSIS:** there is an ample variety of scents represented by berries, sweet chocolate, vegetal notes, wild red flowers, wood scents and caramel

**GUSTATIVE ANALYSIS:** the first impression is given us by an expressive body and an eloquent structure; it is



possible to recognize a consistent touch of astringency and a hint of bitter flavour at the end; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Springbok curry (slow cooked & mildly spiced)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the bitterish note of the wine
2. The succulence of the recipe is counterbalancing the astringency of the tannins
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



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**HASKELL II (60% shiraz + 40% cabernet sauvignon) –  
W.O. STELLENBOSCH – WINE OF SOUTH AFRICA  
2011 14%**

**VISUAL ANALYSIS:** limpid, ruby red with garnet reflections

**OLFACTORY ANALYSIS:** green pepper, black pepper, cooked fruit, caramel, sweet chocolate, potpourri of red flowers

**GUSTATIVE ANALYSIS:** strong body and excellent tannins (astringency but no bitter flavour); there is a

remarkable softness but salivation is almost absent; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Spiced lamb

Parameters for the wine-food combination:

1. The spicy tendency of the recipe is counterbalancing the softness of the wine
2. The succulence of the meat is compensating for the astringency 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



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**HASKELL IV (68% cabernet sauvignon + 22% merlot + 5% petit verdot + 5% shiraz) – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA 2010 14,5%**

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

**OLFACTORY ANALYSIS:** wild strawberries, vegetal notes, aromatic herbs, white pepper and wild flowers

**GUSTATIVE ANALYSIS:** the softness is dominant and a nice salivation is mixing up with a great structure; the tannins are really strong but in the same time very balanced; the aromatic persistence is about 6/7

seconds; the wine can be tasted right now, but in order to achieve its best conditions, this wine should be aged 5/6 years

**WINE-FOOD COMBINATION:** beef steak underdone

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine



**Stellenzicht**

**6 Stellezicht Vinyards**

**Stellenrust Road**

**Stellenbosch**



<https://www.stellenzicht.co.za/>

**CHARDONNAY – HILLS & DALE FROM STELENZICHT –  
WINE OF ORIGIN STELENBOSCH – WINE OF ORIGIN  
SOUTH AFRICA 2015 13,5%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the shade is straw yellow with green reflexes and there is a medium body

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as a mango, pineapple, passion fruit (maracuja), aromatic herbs and daisies

**GUSTATIVE ANALYSIS:** I can identify a pretentious body which is spreading all over the palate together with an intense softness; the mineral notes (crisping sensation in the dorsal part of the tongue) are playing a nice role in the mouth and the salivation is pretty good; there is an interesting alcoholic dryness and the gustative aromatic persistence is of 5/6 seconds

**WINE-FOOD COMBINATION:** *carpaccio fish*

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a wine which belongs to the category of an entry level range wine and it is perfect for a starter prepared with raw fish





<https://www.stellenzicht.co.za/>

**CHARDONNAY – CELLARMASTER'S RELEASE –  
STELLENZICHT – WINE OF ORIGIN STELLENBOSCH –  
WINE OF ORIGIN SOUTH AFRICA 2010  
12,5%  
No added sulphites**

**VISUAL ANALYSIS:** the wine is limpid and the shade is golden yellow; the particular fluency of the wine in the glass determines a strong structure

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by chamomile,

tea leaves, fish, banana, pastry cream, vanilla, cheese, wild flowers and dandelion

**GUSTATIVE ANALYSIS:** it is detectable the intense sensation of the softness all over the palate; we can also perceive an interesting salivation accompanied by an intense structure; the sensation of the alcoholic dryness is pleasant and the final is pastry cream flavoured; the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** chicken with curry sauce

Parameters for the wine-food combination:

1. The spicy sensation (curry) is neutralizing the softness of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The fatness of the recipe cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the mellow sensation is dominant (perfect for the curry sauce), but the alcoholic note and the structure are also very

competitive in the sense that they tend to complete  
the right balance of this well-done chardonnay



<https://www.stellenzicht.co.za/>

**PINOTAGE – HILLS & DALE FROM STELENZICHT –  
WINE OF ORIGIN STELENBOSCH – WINE OF ORIGIN  
SOUTH AFRICA 2015 14%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that cherry, red plum,

wild rose, red liliun and caramel are easily and pleasantly recognizable

**GUSTATIVE ANALYSIS:** I can underline that in this wine the alcoholic dryness is almost prevalent even if a little quantity of salivation (in the lateral zones of the tongue) is trying to counterbalance the alcoholic sensation; the astringency of the tannins is really lively and the mellow sensation is very energetic: the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** Parmesan cheese

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the pleasure of marrying this Pinotage with a Parmesan cheese is given us by the close connection between the succulence of the cheese and the tannic astringency of the wine; the principles of this wine-food combination reflect the enjoyment of eating and drinking together



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**GOLDEN TRIANGLE PINOTAGE – STELLENZICHT –  
WINE OF ORIGIN STELENBOSCH – WINE OF ORIGIN  
SOUTH AFRICA 2014 14%**

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

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are strawberries, vanilla, indigo violet, toasted smells, ashes, sweet chocolate, carob, tar and toasted smells

**GUSTATIVE ANALYSIS:** I can detect a significant minerality (crisping sensation in the dorsal part of the tongue) and simultaneously an interesting tannic

parameter represented by a tactile sensation spread all over the palate; there is a great body, an agreeable alcoholic dryness and a not relevant salivation; the final is black pepper flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** T-bone steak underdone

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes of the wine
2. The succulence of the recipe is compensating for the astringency of the tannins
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:** what comes to my mind is a delicious atmosphere in which excellent wine, nice food and good friendship go hand in hand trying to take advantage from studying in deep the highlights of the modern science of food-and-wine connoisseurship



<https://www.stellenzicht.co.za/>

**PINOTAGE – CELLARMASTER'S RELEASE –  
STELLENZICHT – WINE OF ORIGIN STELLENBOSCH –  
WINE OF ORIGIN SOUTH AFRICA 2009 16%  
No added sulphites**

**VISUAL ANALYSIS:** ruby red with garnet reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by strawberries with cream, red apple, blue rose, roilboss, cinnamon, medicine smells, maraschino cherry and toasted smells

**GUSTATIVE ANALYSIS:** it is perceivable a very good softness together with an agreeable astringent note



(the presence of the tannins at the gums); there is a consistent body and the alcoholic sensation is trying to dry the palate; the final is strawberries flavoured and the gustative aromatic persistence is about 8/9 seconds

**WINE-FOOD COMBINATION:** game underdone  
(venison, kudu)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the astringency of the tannins and for the alcoholic note of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the root of South African oenology (Pinotage) and the creativity of the tasting notes of this wine offer to the wine-taster the right ways to interpret the wine and its relative marriage with food



<https://www.stellenzicht.co.za/>

**RHAPSODY (pinotage 50% + shiraz 50%) –  
STELLENZICHT – WINE OF ORIGIN STELLENBOSCH –  
WINE OF ORIGIN SOUTH AFRICA 2007 14%**

**VISUAL ANALYSIS:** it is limpid, red garnet with orange reflexes and with a great body

**OLFACTORY ANALYSIS:** the range of scents consists of wax, clove, nutmeg, wood and cherry marmalade, even if the wine is not totally open

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable the alcoholic dryness while on the other one it is recognizable a massive tannic astringency; the freshness of the wine is stimulating a good salivation which is supported by a strong body; the final gives a cherry flavour and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** -----

**MY PERSONAL OPINION:** the refined presence of the alcoholic note, the impeccable sensation of the tannins, the liveliness of the acidity and the great body contribute to determine that this wine should be aged 10 years (at least) in order to discover to the best its excellent characteristics



<https://www.stellenzicht.co.za/>

**RED ESC (shiraz 65% + pinotage 35%) – STELLENZICHT  
– WINE OF ORIGIN STELLENBOSCH – WINE OF ORIGIN  
SOUTH AFRICA 2014 13,5%**

**VISUAL ANALYSIS:** limpid, intense ruby red with garnet reflections and quite flowing

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by a marmalade of red fruits, potpourri of red flowers, caramel and toasted smells

**GUSTATIVE ANALYSIS:** the sensation of tannins is pleasantly dominant, but also the alcoholic note is

really interesting; the salivation is playing its own role and the structure is very powerful; mineral note is very strong in the central part of the tongue and in the same time the acidity (salivation) is really interesting; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** sipping wine / conversation wine

**MY PERSONAL OPINION:** this wine offers a proposal that respects the rules of a well balanced wine, that's to say a good partner for a tête-à-tête meal or better for a heart-to-heart conversation



**Dewaal Wines**

**Stellenboschkloof Road**

**Vlottenburg**

**Stellenbosch**



<http://www.dewaal.co.za/>

**CHENIN BLANC – DE WAAL – WINE OF ORIGIN  
STELLENBOSCH – WINE OF SOUTH AFRICA 2015  
12,5%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is straw yellow; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that pear, lemon, chalk,

cream, white peach and white flowers are easily and pleasantly recognizable

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are a low alcoholic note, a not dominant body and an important salivation; no parameter prevails on the other; the final is lemon flavoured, and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** brie cheese

Parameters for the wine-food combination:

1. The fatness of the cheese is compensating for the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this wine is a sort of aperitif wine that can be also pleasant if paired with a nice cheese like brie cheese





<http://www.dewaal.co.za/>

**PINOTAGE – DE WAAL – WINE OF ORIGIN  
STELLENBOSCH – WINE OF SOUTH AFRICA  
2012 13%**

**VISUAL ANALYSIS:** limpid, clear and ruby red

**OLFACTORY ANALYSIS:** the sensations which affect the olfactory organ can be defined starting from roilboss and red plum; following with toasted smells and earthiness and finishing with red rose

**GUSTATIVE ANALYSIS:** it is perceptible a nice structure which shares the palate with some acidity represented by a little salivation; there is a touch of sapidity

(crisping sensation in the dorsal part of the tongue) and the alcoholic dryness is not so dominant; a good sensation of tannins (astringency in the gums and bitterness at the end) certifies that this wine is well balanced; the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** Bolaend cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The fatness of the cheese is compensating for the salivation of the wine
3. The sweet tendency of the cheese is counterweighing the bitterish note of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** an intense wine at the nose and very complex in the mouth that should be ideal with a typical South African cheese like Bolaend



<http://www.dewaal.co.za/>

**PINOTAGE – DE WAAL – TOP OF THE HILL – WINE OF  
ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA  
2013 13%**

**VISUAL ANALYSIS:** limpid, ruby red with violet reflections

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are cherry, toasted smells, liquorice, earthiness, wax, smoked smells, toasted smells, vegetal notes and roilboss

**GUSTATIVE ANALYSIS:** I can detect a significant sapidity and simultaneously an interesting tannic astringency; the alcoholic dryness is dominant and the salivation is almost absent; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Huguenot cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
2. The succulence of the cheese is counterweighing the tannic astringency 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:** I find this wine perfect for a Sunday afternoon snack in the open air at the vineyard



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**MERLOT – DE WAAL – WINE OF ORIGIN  
STELLENBOSCH – WINE OF SOUTH AFRICA  
2014 13,5%**

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

**OLFACTORY ANALYSIS:** the quantity of perfumes is based on sensations as strawberries, vanilla, geranium, ripe cherry and vegetal notes (ivy) that can be clearly recognized

**GUSTATIVE ANALYSIS:** I can point out that the first impression is given us by an expressive body; it is possible to recognize the two parameters of the tannins (astringency and bitterness), the dryness of the alcoholic note and a considerable acidity (salivation in the lateral zones of the palate); a very well balanced wine with a gustative aromatic persistence of 4/5 seconds

**WINE-FOOD COMBINATION:** sipping wine / conversation wine

**MY PERSONAL OPINION:** a wine that can gently animate a conversation in a normal afternoon of a long weekend; in other words, a wine to share and taste with friends making few considerations about its good quality



<http://www.dewaal.co.za/>

**SIGNAL ROCK (60% cabernet sauvignon, 40% merlot) –  
DE WAAL – WINE OF ORIGIN STELLENBOSCH – WINE  
OF SOUTH AFRICA 2009 14%**

**VISUAL ANALYSIS:** limpid, ruby red with garnet reflections

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied characteristics such as cooked fruit, butcher and sausage smells, black pepper, vegetal notes, red plum, red rose, green pepper, wood oak, cinnamon and caoba

**GUSTATIVE ANALYSIS:** the softness is kind and the acidity (salivation in the lateral zones of the tongue) is

mixing up with the tannic sensations (astringency in the gums and bitterness at the end of the tongue); the alcoholic dryness is not so prominent, the final is cooked fruit flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** smoked pork

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitterness of the tannins
2. The fatness of the meat is compensating for the salivation of the wine
3. The sweet tendency of the cheese is counterweighing the bitterish note of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this wine is a wonderful complement to many food pairings, even if the best location could be with a smoked pork, due to the fact that the wine is pretty well balanced and all its gustative sensations sound perfect for a not so invasive recipe such as the one proposed in this occasion





## **BOSCHKLOOF WINES**

**Western Cape**

**South Africa**



[www.boschkloofwines.com](http://www.boschkloofwines.com)

**SAUVIGNON BLANC – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2016 13,5%**

**VISUAL ANALYSIS:** limpid and straw yellow with silver reflections

**OLFACTORY ANALYSIS:** tomato leaf, cat's pee, lemon, grapefruit and yellow flowers

**GUSTATIVE ANALYSIS:** harmonic and balanced, with a medium body; the alcoholic dryness is

counterbalancing the salivation and the final is lemon flavoured; the gustative persistence is about 3/4 seconds

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** the perfect pre-dinner drink to serve with tasty finger-food appetizers



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**CHARDONNAY – WINE OF ORIGIN WESTERN CAPE –  
MADE, MATURED AND BOTTLED BY BOSCHKLOOF –  
STELLENBOSCH – SOUTH AFRICA                      2015 13,5%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the colour is intense straw yellow with green reflections and the wine runs lightly into the glass showing modest consistency

**OLFACTORY ANALYSIS:** the sensations which affect the olfactory organ can be defined starting from a banana, a pineapple and a cherimoya; following with some pastry cream, melted butter and toasted smells and finishing with white chocolate and daisies

**GUSTATIVE ANALYSIS:** it is perceptible an important alcoholic dryness which shares the palate with a consistent body; there is not an abundant salivation and the final is pastry cream and pineapple flavoured; the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** Japanese sushi

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine



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**CABERNET SAUVIGNON (60%) – MERLOT (40%) –  
WINE OF ORIGIN WESTERN CAPE – MADE, MATURED  
AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH –  
SOUTH AFRICA 2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that green pepper,

vegetal notes, raspberries and wild rose are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are an intense alcoholic dryness, an interesting tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) and a little salivation; there is a good body and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** barbecue beef

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
3. The succulence of the meat cuts through the astringency of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** an enjoyable wine to combine with red meat at restaurant or to be served by glass at the wine-bar



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**MERLOT – WINE OF ORIGIN WESTERN CAPE – MADE,  
MATURED AND BOTTLED BY BOSCHKLOOF –  
STELLENBOSCH – SOUTH AFRICA      2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the shade is a ruby red with intense violet reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure.

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by strawberries, vegetal notes, sweet chocolate, scents of coffee, red violet and geranium



**GUSTATIVE ANALYSIS:** it is detectable the agreeable balance between the alcoholic sensation (dryness all over the palate) and the acidity (salivation in the lateral zones of the tongue) there is also a good body and an intense tannic note (astringency at the gums and bitter tendency at the end of the tongue); the final is coffee flavoured and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** beef steak (rare)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins
2. The succulence of the meat is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
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:** a sort of gastronomic wine: very well structured and a perfect accompaniment to a traditional barbecue red meat



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**CABERNET SAUVIGNON – WINE OF ORIGIN WESTERN  
CAPE – MADE, MATURED AND BOTTLED BY  
BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA  
2014 14,5%**

**VISUAL ANALYSIS:** this wine is free from any suspended particles or sediment; the colour is a ruby red with violet reflections and there is a nice structure.

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to green pepper, berries, vegetal notes, caramel, chocolate and blue violet

**GUSTATIVE ANALYSIS:** it is discernible a strong body supported by a significant alcoholic dryness; there is no salivation and the tannins are really well balanced; the final is berries flavoured and the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** cheese platter

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine



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**SYRAH – WINE OF ORIGIN WESTERN CAPE – MADE,  
MATURED AND BOTTLED BY BOSCHKLOOF –  
STELLENBOSCH – SOUTH AFRICA      2014 14,5%**

**VISUAL ANALYSIS:** limpid, ruby red with violet  
reflexes, quite flowing

**OLFACTORY ANALYSIS:** the complexity at the nose and  
the purity of flavours is given by the following  
descriptive aromas: black pepper, figs, vegetal notes,  
wild rose, berries and potpourri of lily flowers

**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 important alcoholic dryness; the mineral notes (crisping sensation in the dorsal part of the tongue) are really interesting and the tannins are well represented by an astringent note at the gums; there is also a great body and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** Venison

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the mineral note of the wine
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
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



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**CONCLUSION** (cabernet franc 36% - cabernet sauvignon 36% - merlot 28%) – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA  
**2014 14,5%**

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

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by mentholated scents, mint, bitter chocolate, coffee, strawberries, cherries and violet rose

**GUSTATIVE ANALYSIS:** I can perceive a vehement alcoholic note together with some intense astringent touches given by tannins; the palate is not watering so much and the structure is consistent; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Italian parmesan

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic note of the wine and for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine



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**EPILOGUE (cabernet franc 100%) – WINE OF ORIGIN  
WESTERN CAPE – MADE, MATURED AND BOTTLED BY  
BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA  
2014 14%**

**VISUAL ANALYSIS:** it is limpid, ruby red with purple reflexes and with a great body

**OLFACTORY ANALYSIS:** the range of scents consists of clove, nutmeg, toasted smells, maraschino cherry, chocolate, blackberries and lily flowers

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable the tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) while on the other one it is recognizable the alcoholic



note (dryness all over the palate); there is a forceful structure and the salivation is almost absent; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** grilled Kudu

Parameters for the wine-food combination:

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

**PAARL**



**Mellasat Vineyards**

**Keerweder Rd**

**Paarl**



<http://mellasat.com/>

**WHITE PINOTAGE – THE WORLD’S FIRST WHITE  
PINOTAGE – PAARL WINE OF ORIGIN – SOUTH AFRICA  
– MELLASAT VINEYARDS                      2013 13,5%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the colour is straw yellow with silverish reflections and the wine slides heavily to the bottom of the glass making no sound, like a syrup

**OLFACTORY ANALYSIS:** the quantity of perfumes is based on sensations as yellow apple, chamomile, white chocolate, melted butter and daisies

**GUSTATIVE ANALYSIS:** I can point out that the first impression is given us by a well balanced body and an

expressive alcoholic dryness; it is possible to recognize a little touch of mineral note (little crisping sensation in the dorsal part of the tongue) with a good acidity (salivation in the lateral zones of the palate) and at the end the apple flavour is really delicious. The gustative aromatic persistence is of 5/6 seconds

**WINE-FOOD COMBINATION:** Brie cheese

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for the alcoholic dryness of the wine
2. The fatness of the cheese cuts through the salivation 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:** something unusual (White Pinotage) can become very usual at the table, in particular when you are going to appreciate a good cheese (Brie cheese); in other words, it is worth to taste this wine: at the beginning, it sounds weird proposing a white Pinotage, but as time goes by in your tasting, you realize that you have made a very good deal to choose this wine during your stay at Mellasat winery



<http://mellasat.com/>

**CHARDONNAY BARREL RESERVE – PAARL WINE OF ORIGIN – SOUTH AFRICA – MELLASAT VINEYARDS**  
**2012 14,5%**

**VISUAL ANALYSIS:** limpid and straw yellow with green reflections

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied characteristics such as mango, vanilla, melted butter,

toasted smell, honey, aromatic herbs, white pepper and dandelion

**GUSTATIVE ANALYSIS:** a great softness supported by a strong body; there is a light alcoholic note sensation together with the right salivation in the lateral zones of the tongue; the mineral notes (crisping sensation in the dorsal part of the tongue) is completing the analysis; the gustative persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** tuna fish (carpaccio)

Parameters for the wine-food combination:

1. The sweet tendency of the fish is counterweighing the mineral notes sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The fatness of the recipe cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this chardonnay could be a great choice for your recipe of raw fish or maybe it could be a very good companion for an evening conversation in summer time



<http://mellasat.com/>

**VIOGNIER – PAARL WINE OF ORIGIN – SOUTH AFRICA  
– MELLASAT VINEYARDS – RICHARDSON FAMILY  
2014 14%**

**VISUAL ANALYSIS:** limpid and golden yellow with straw reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by aromatic herbs, pastry cream, banana and wild flowers

**GUSTATIVE ANALYSIS:** it is perceivable a very good mineral note (crisping sensation in the central part of



the tongue) with an agreeable acidity (salivation in the lateral zones of the tongue); there is a medium body and a right alcoholic note; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** octopus with olive oil

Parameters for the wine-food combination:

1. The sweet tendency of the octopus is counterweighing the mineral notes sensation of the wine
2. The fatness of the recipe cuts through the salivation of the wine
3. The oiliness of the recipe is counterbalancing the alcoholic dryness of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the taste is refreshing on the palate with its mineral note and also possesses a nice salivation just to point out that it is a well-rounded wine to suggest even on every occasion



<http://mellasat.com/>

**TEMPRANILLO – PAARL WINE OF ORIGIN – SOUTH AFRICA – MELLASAT VINEYARDS – RICHARDSON FAMILY                      2013 13,5%**

**VISUAL ANALYSIS:** it is limpid, ruby red with violet reflexes and with a great body

**OLFACTORY ANALYSIS:** the range of scents consists of cooked fruit, marrasquino, liquorice, bitter chocolate, toasted bread, wild rose, treble and oregan; in the meanwhile, the scents of cooked fruits are improving

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable an interesting strong body while on the other one it is recognizable a balanced tannin with no astringency and no bitter flavours; the intense alcoholic note spread all over the palate is stimulating a good sapidity (mineral sensations) in the centre of the tongue; the final is bitter chocolate flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** *callos a la madrileña*  
(offle)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the meat is compensating for the alcoholic note of the wine
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 a velvety and smooth wine that it could be perfect as a sipping wine or as a wine to be served with typical meat recipes such as the recipe proposed in the wine-food combination



**Black Pearl**

**Paarl**



<http://blackpearlwines.com/>

**BLACK PEARL – CHENIN BLANC – PAARL – WINE OF  
SOUTH AFRICA 2016 13,5%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined not so limpid (petillant); the shade is intense straw yellow with green reflexes and there is a medium body.

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as pear, cherimoya, vanilla, soap, talc and white flowers

**GUSTATIVE ANALYSIS:** we can identify a pretentious mineral note (a crispy sensation in the dorsal part of the tongue) together with a nice salivation which is playing its own role; the softness is going side by side with the alcoholic dryness and the final is pear flavoured; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** aperitif with appetizers

**MY PERSONAL OPINION:** I am talking about an easy drinking wine with a fantastic relation price-quality-marketing; without any kind of doubt, a wine to suggest for a summer aperitif in the garden



<http://blackpearlwines.com/>

**BLACK PEARL – 80% cabernet sauvignon + 20% shiraz –  
WINE OF ORIGIN COASTAL REGION – WINE OF SOUTH  
AFRICA – PRODUCED AND BOTTLED BY BLACK PEARL  
WINES – PAARL**

**2014 15%**

***Where fine winemaking and conservation coexist***

**VISUAL ANALYSIS:** this wine is free from any  
suspended particles or sediment; the colour is an  
intense ruby with purple reflections and there is a nice  
structure

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to berries, roses, vegetal notes, green pepper and black pepper

**GUSTATIVE ANALYSIS:** it is a well balanced wine supported by an interesting alcoholic sensation and a very good sapidity (mineral notes); the tannins are also balanced in the sense that they are neither so green or too much noble and there is the right percentage of salivation in the lateral zones of the tongue; the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *Asiago* cheese

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for the alcoholic note (dryness)
2. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
3. The fatness of the cheese cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine





<http://blackpearlwines.com/>

**THE MISCHIEF MAKER (93% shiraz + 7% mourvedre) –  
BLACK PEARL WINES – PAARL SOUTH AFRICA 2014  
15%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is ruby with violet reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that toasted smells, rabarb, cardamone, berries, black pepper and violet are easily and pleasantly recognizable

**GUSTATIVE ANALYSIS:** we can underline that this wine is almost balanced because there are a low mineral notes, a not dominant alcoholic note and an equalized tannin. No parameter prevails on the other, but it is necessary to underline that the structure is strong and the body is agreeable heavy; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** barbecue red meat

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic note (dryness)
2. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine



<http://blackpearlwines.com/>

**BLACK PEARL – MOURVEDRE – PAARL – WINE OF SOUTH AFRICA 2015 14,5%**

**VISUAL ANALYSIS:** limpid, clear and totally purple red

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by berries, rose and vegetal notes

**GUSTATIVE ANALYSIS:** we can perceive captivating tannic sensation (vigorous astringency) and a powerful alcoholic note; there is a little salivation, the final is berries flavoured and the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** a wine for aging (2-3 years)

**MY PERSONAL OPINION:** it is not totally open at the nose and is really young to drink as concerns the gustative analysis; a wine that needs to be aged just to give you some pleasant surprises



**Noble Hill**

**Klapmuts-Simondium Rd.**

**Simondium**



<http://www.noblehill.com/>

**VIOGNIER – ESTATE WINE – WINE OF ORIGIN  
SIMONSBURG – PAARL – WINE OF SOUTH AFRICA –  
PRODUCED BY NOBLE HILL WINES – KLAPMUTS –  
SIMONDIUM RD – PAARL – S.A. 2015 13,5%**

**VISUAL ANALYSIS:** limpid, straw yellow with greenish  
reflexes

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are vegetal notes, daisies, aromatic herbs, nut and yellow apple

**GUSTATIVE ANALYSIS:** I can detect a significant salivation and simultaneously an interesting structure; the mineral notes are not so relevant, the alcoholic dryness is not so strong and the final is nuts flavoured; the gustative aromatic persistence is about 3/4 seconds

**WINE-FOOD COMBINATION:** aperitif / finger food



<http://www.noblehill.com/>

**SYRAH – ESTATE WINE – WINE OF ORIGIN  
SIMONSBURG – PAARL – WINE OF SOUTH AFRICA –  
PRODUCED BY NOBLE HILL WINES – KLAPMUTS –  
SIMONDIUM RD – PAARL – S.A.**

**2013 14%**

**VISUAL ANALYSIS:** limpid, ruby red with violet reflections



**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by strawberries, cherries, berries, black pepper, clove, violet, geranium and rose

**GUSTATIVE ANALYSIS:** it is perceivable a nice salivation together with an agreeable structure; the final is pepper flavoured; there is a little mineral note and a little alcoholic dryness; the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** Spring bok carpaccio

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine
2. The succulence of the meat is compensating for the alcoholic note (dryness)
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a red wine for everyday, also good for the demanding palate of women, but ideal to play to the best its role for carpaccio meat



<http://www.noblehill.com/>

**MERLOT – ESTATE WINE – WINE OF ORIGIN  
SIMONSBURG – PAARL – WINE OF SOUTH AFRICA –  
PRODUCED BY NOBLE HILL WINES – KLAPMUTS –  
SIMONDIUM RD – PAARL – S.A.**

**2013 14%**

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

**OLFACTORY ANALYSIS:** the range of scents consists of potpourri of red fruits, potpourri of red flowers, sweet chocolate and vanilla

**GUSTATIVE ANALYSIS:** there is a little mineral note and the alcoholic note is not so invasive; the tannins are very lively at the gums (astringency) and nicely bitter at the end of the mouth; there is a never ending softness and the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** Venison carpaccio

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine and the bitter tendency of the tannins
2. The succulence of the meat is compensating for the alcoholic note (dryness) and for the astringency of the tannins
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine



<http://www.noblehill.com/>

**CABERNET SAUVIGNON – ESTATE WINE – WINE OF  
ORIGIN SIMONSBERG – PAARL – WINE OF SOUTH  
AFRICA – PRODUCED BY NOBLE HILL WINES –  
KLAPMUTS – SIMONDIUM RD – PAARL – S.A.  
2012 14%**

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

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by green pepper, tobacco leaf, ripe cherry, berries marmalade and red lily

**GUSTATIVE ANALYSIS:** on the one hand, there is a consistent body and it is well identifiable the astringency of the tannins while on the other one there is no mineral note it is recognizable a dominant alcoholic parameter which is gaining over the salivation; the gustative aromatic persistence is of 4/5 seconds

**WINE-FOOD COMBINATION:** Beef steak underdone

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** there is a double choice for this wine: it should be a gastronomic wine or more simply, it could be a wine for every occasion



<http://www.noblehill.com/>

**ESTATE BLEND ( cabernet sauvignon 59% + merlot 35%  
+ cabernet franc 3% + petit verdot 3%) – ESTATE WINE  
– WINE OF ORIGIN SIMONSBERG – PAARL – WINE OF  
SOUTH AFRICA – PRODUCED BY NOBLE HILL WINES –  
KLAPMUTS – SIMONDIUM RD – PAARL – S.A.  
2013 14%**

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

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as vegetal notes, strawberries, green pepper, celery, wood and nutmeg

**GUSTATIVE ANALYSIS:** I can perceive interesting alcoholic dryness that it is very well supported by the tannins (astringency and little bitterness); mineral notes (crisping sensation in the dorsal part of the tongue), strong structure all over the palate and softness are completing the gustative analysis; the gustative aromatic persistence is about 6 seconds

**WINE-FOOD COMBINATION:** Bobotie (typical South African recipe)

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic note (dryness)
2. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins and for the mineral notes of the wine
3. The spicy sensation of the recipe is neutralising the softness of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

# **FRANSCHHOEK**





**Black Elephant**

**40 Uitkyk St**

**Franschhoek**



<http://bevintners.co.za/>

**BLACK ELEPHANT VINTNERS & CO. – SPARKLING WINES (chardonnay 75% + pinot noir 25%) BRUT 12%**

**VISUAL ANALYSIS:** a crystal clear sparkling wine which reflects the light passing through it; the colour is intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent; the cordon is complete

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied

characteristics such as yields, lemon, pear, honey, soap, orange, talc, white flowers, ripe banana and vegetal notes

**GUSTATIVE ANALYSIS:** a harmonic sparkling wine with a good softness; there is a remarkable crisping sensation in the dorsal part of the tongue (given by the presence of the carbon dioxide) which is well balanced by a generous salivation; the body is not so strong and the final is lemon flavoured; the gustative persistence is about 3/4 seconds

**WINE-FOOD COMBINATION:** *carpaccio* of sword fish

Parameters for the wine-food combination:

1. The sweet tendency of the rice is counterweighing the crisping sensation of the wine
2. The fatness of the recipe cuts through the salivation 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:** an interesting *méthode champenoise* really appreciable with some raw fish



<http://bevintners.co.za/>

**SAUVIGNON BLANC – TWO DOGS, A PEACOCK & A HORSE – BLACK ELEPHANT VINTNERS 40A VITKYK STREET – FRANSCHHOECK 2016 14,5%**

**VISUAL ANALYSIS:** limpid and straw yellow with greenish reflections

**OLFACTORY ANALYSIS:** tomato leaves, lemon, vegetal notes, cucumber, white pear and wild flowers

**GUSTATIVE ANALYSIS:** the alcoholic dryness is mixing up with the salivation, but the salivation is, by far, the dominant sensation; the final is cucumber flavoured and the aromatic persistence about 4/5 seconds

**WINE-FOOD COMBINATION:** cocktail of prawns

Parameters for the wine-food combination:

1. The fatness of the recipe cuts through the salivation of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a tough and lively wine with which everything seems possible: from an aperitif to a starter, in order to make it tasty and enjoyable



<http://bevintners.co.za/>

**TIMOTHY WHITE** (chenin blanc 33% + semillon 33% +  
sauvignon blanc 25% + viognier 9%) – **BLACK**  
**ELEPHANT VINTNERS** 40A VITKYK STREET –  
**FRANSCHHOECK** 2015 13%

**VISUAL ANALYSIS:** limpid and golden yellow with  
silverish reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is  
composed by vegetal notes, pear, white peach and  
white flowers

**GUSTATIVE ANALYSIS:** it is perceivable a very abundant salivation together with an interesting alcoholic dryness; there is a consistent body and a well balanced structure; the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** sipping wine / conversation wine

**MY PERSONAL OPINION:** a wine that tries to convey something positive during convivial moments of wine-tasting or just to energize the conversation



<http://bevintners.co.za/>

**LA PETITE VIGNE – DEEP RED ROSÉ – WINE OF ORIGIN  
FRANSCHHOEK – BLACK ELEPHANT VINTNERS 40A  
VITKYK STREET – FRANSCHHOEK 2013  
12%**

**VISUAL ANALYSIS:** limpid and strong rosé

**OLFACTORY ANALYSIS:** the range of scents consists of strawberries, cherries, red rose, red violet and vegetal notes

**GUSTATIVE ANALYSIS:** on the one hand, it is identifiable a salivation peak while on the other one it



is recognizable an intense alcoholic note; a very well balanced wine with a gustative aromatic persistence is of 4/5 seconds

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** the ideal wine for the summer aperitif before going for a nice seafood dinner



<http://bevintners.co.za/>

**NICHOLAS RED** (syrah 64% + mourvedre 14% + carignan 14% + petit syrah 5% + Grenache 3%) –  
**BLACK ELEPHANT VINTNERS** 40A VITKYK STREET –  
**FRANSCHHOEK** 2014 13%

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

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by a potpourri of red fruits, a potpourri of red flowers, some earthiness, clove and red pepper

**GUSTATIVE ANALYSIS:** the alcoholic note (the sensation of dryness all over the palate) is very strong and in the same time the acidity (salivation in the lateral zones of the tongue) is really interesting; the presence of the tannins is given by a nice astringency at the gums and the structure is represented by a full body; the final is red pepper flavoured and the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** barbecue red meat (underdone)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the meat is compensating for the astringency of the 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:** appreciated for its alcoholic note and its non-invasive tannins, this wine will appeal to the general public who is lover of the recognized international taste of wine and this same chooses as a culinary recipe for its wine-food combination an underdone red meat



<http://bevintners.co.za/>

**AMISTAD SYRAH – WINE OF ORIGIN FRANSCHHOEK –  
BLACK ELEPHANT VINTNERS 40A VITKYK STREET –  
FRANSCHHOEK            2013   14%**

**VISUAL ANALYSIS:** limpid and intense ruby red with violet reflections

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as black pepper, chocolate, butcher and sausage scents, marrasquino and wild rose

**GUSTATIVE ANALYSIS:** I can identify a pretentious body which is spreading all over the palate; the salivation is not playing a major role in the mouth and the alcoholic dryness is something dominant; the sensations of tannins are astringency at the gums and little bitterness at the end of the tongue; the final is black pepper flavoured and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** 'impala (game)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitterness of the tannins
2. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
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:** this wine is, without any doubt, a gastronomic-wine in the sense that it needs a very well planned combination with a culinary recipe; at the end of the gustative analysis, there is a sort of mellow aftertaste which highlights once again the good quality of the wine



<http://bevintners.co.za/>

**AMISTAD PINOTAGE – WINE OF ORIGIN  
FRANSCHHOEK – BLACK ELEPHANT VINTNERS 40A  
VITKYK STREET – FRANSCHHOEK 2014 14%**

**VISUAL ANALYSIS:** this wine is free from any suspended particles or sediment; the colour is an intense ruby red with violet reflections and there is a nice structure

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to cherry, earthiness, medicine, vegetal notes, chocolate (cocoa powder), blue rose and indigo violet

**GUSTATIVE ANALYSIS:** it is discernible a good percentage of tannins at the gums, the alcoholic sensation (dryness at the palate) is really important while the acidity (salivation) is almost imperceptible; there is a great body, the final is cacao flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** kudu (game meat)

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the typical South African wine (Pinotage) to marry with one of the most typical South African recipes (kudu); the best gustative sensation is the flavour of cacao at the end of the mouth



<http://bevintners.co.za/>

**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:

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

## THE AUTHOR

Guglielmo Rocchiccioli was born in Tuscany (Italy) and studied at the University of Pisa where he took his Bachelor of Arts in Foreign Languages and Literatures (Spanish, English and French) and his Master of Arts in Euro-American Modern Languages and Literatures (Spanish and English).

Contemporaneously, he followed Sommelier studies at the Italian Sommeliers Association (A.I.S.) where he took his Sommelier Diploma.

After having taught languages and literatures in High Schools and Universities for several years, he decided to devote himself primarily to teaching Oenology and Sommellerie.

This book has been preceded by a series of other books devoted to deepening the concept of tasting and wine-food pairings; the highlights of this series are *“Vinos y Piscos Chilenos”* (2009), *“Destilados Latinoamericanos”* (2010) and *“33 Grandes Vinos de Burdeos”* (2016).

Professor Sommelier Guglielmo Rocchiccioli is giving the following courses: *“Enología y Sommelier”* at **Universidad Ricardo Palma** since 2012, *“El Mundo del Vino: conocimientos básicos”* at **Cenfotur** since 2014, *“Protocolo y Habilidades Sociales Sociales para los Negocios”* at **Universidad Peruana de Ciencias Aplicadas** since 2015, *“Etiqueta y Protocolo”* en

**Centrum – Católica**, *“Enología y Maridaje”* at **ISIL** since 2016 and *“Protocolo e Imagen”, “Planificación y Organización”* and *“Enología”* at **Instituto de Emprendedores USIL** since 2016.

He lives in the district of Miraflores in Lima and his articles and tastings are published on his personal website:

[www.sommeliernguglielmorocchiccioli.com/blog/](http://www.sommeliernguglielmorocchiccioli.com/blog/)