



Guglielmo Rocchiccioli  
Sommelier

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[www.vanrync.co.za](http://www.vanrync.co.za)

**VAN RYN'S – DISTILLERS RESERVE – AGED 12 YEARS      38%**  
**A SUPERB HANDCRAFTED SINGLE POTSTILL BRANDY**  
**THE ART OF POTSTILL SINCE 1845**  
**VAN RYN ROAD – VLOTTEMBURG – STELLENBOSCH – SOUTH AFRICA**

*Wine of the most exceptional quality, distilled with meticulous care in the famous copper potstills of the Van Ryn's distillery in Stellenbosch forms the foundation of the internationally acclaimed Van Ryn's 12 years old single potstill brandy. Judged "Best Worldwide Brandy" on the international Wine&Spirits competition in London.*



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**At the visual analysis**, it demonstrates to be limpid and intense as usual for a spirit; the colour is amber with golden reflexes.

**At the olfactory analysis**, the nose is attractive and pleasant, and the perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As the description of the olfactory sensations, it is possible to identify banana, honey, vanilla, curry, orange peel, wood, pastry cream, yellow plum, wax, varnish and soap.

**At the gustative analysis**, the balance, formed between the heating sensation justified for the alcoholic percentage of the spirit and the clouds of aromas (honey and wood) at the end, is very pleasant. What's more, the salivation is compensating for the alcoholic dryness, and the alcoholic sensation of crisping in the central part of the tongue is really nice.

**At the retro-olfactory analysis**, the alcoholic sensation is going down and when the spirit establishes the contact with the palate, it opens much more, as usual for a good product like this; the retro-olfactory sensations correspond totally to what we have perceived at the nose (banana, honey, wood and pastry cream).

**The gustative aromatic persistency** is about 53/54 seconds.



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**MARIDAJE:** bitter chocolate (52% cacao)

**Parameters of the spirit-food combination:**

- The fatness of the chocolate is counterbalancing the crisping alcoholic sensation of the brandy
- The fatness of the chocolate is counterweighing the salivation of the brandy
- The sweetness of the chocolate is neutralizing the sweet tendency of the brandy
- The structure of the chocolate is matching the structure of the brandy
- The gustative-olfactory persistency of the chocolate is pairing the gustative aromatic persistency of the brandy

**OPINIÓN PERSONAL:** I see myself tasting this brandy after dinner around a fire place at the lodge, at the end of an exhausting day started with a morning safari and ended with another thrilling safari in the evening.

Nothing more beautiful than remembering the sighting moments of the “Big Five” by tasting a brandy coming from the noble wine-growing land of Stellenbosch: a unique and unforgettable experience ...