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RESERVE CHENIN BLANC 2015 13,5% WINE OF ORIGIN BREEDKLOOF – WINE OF SOUTH AFRICA

Visual Analysis:

<u>Colour</u>

greenish	
yellow	
straw	
yellow	
golden	<
yellow	
amber	

Reflections

silver	
greenish	
yellow	
straw	~
yellow	
golden	
yellow	
amber	
topaz	

Structure

good	\checkmark
strong	
great	



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OlfactoryAnalysis:yellowpeach,apricot,raisins,whitethorn, vine blossom, hyacinth, vanilla, talc, flour, butterandcreambun

Gustative Analysis:

<u>Alcoholic</u>

dryness				
light v	varm	(10%	-	
11%)				
mediu	n war	m (11%	5 -	~
13,5%)				
warm (13,5%	- 15%)		
alcoho	ic (15	% - 20%)	

Salivation

scarcely fresh (little	
salivation)	
quite fresh (some	
salivation)	
fresh (abundant	√
salivation)	
acidulous(abundant	
salivation/sense of	

Bitterness

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

<u>Softn</u>	<u>ess</u>	
scarcely	soft	
(immatur	e)	
quite	soft	
(young	or	
ready)		
soft		
(structured		\checkmark
and mat	ured)	
velvety	(high	
concentra	ation	
alcohol		
/glycerine	e)	

160 g/l)

Mineral notes

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

Structure

weak (modest	
structure)	
full (well	
balanced	
structure)	
vigorous	
(perfectly	
balanced	V
balanced structure)	v
	v
	•
structure)	•
structure)	•



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Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: peach flavoured

WINE-FOOD COMBINATION: Curried shrimp risotto

MY PERSONAL OPINION: a lovely quality of pure aromas is catching completely your nose while at the mouth the dominant parameters are the softness (spread all over the palate) and the vivid salivation in the lateral zones of the tongue