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

Visual Analysis:

<u>Colour</u>

greenish	
yellow	
straw	✓
yellow	
golden	
yellow	
amber	

Reflections

silver	
greenish	
yellow	
straw	
vellow	
,	
golden	√
	✓
golden	✓
golden yellow	√

Structure

good	✓
strong	
great	



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<u>Olfactory Analysis:</u> banana, coconut, cherimoya, cream bun, melted butter, potpourri of yellow flowers, vanilla and grass

Gustative Analysis:

Alcoholic dryness

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

Salivation

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

<u>Bitterness</u>

bitter	
er (grape &	
)	
grape &	
)	
	er (grape &

Softness

scarcely soft	
(immature)	
quite soft	
(young or	
ready)	
soft	✓
(structured	
and	
matured)	
velvety (high	
concentratio	
, , ,	
concentratio	

Sweetness

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

Mineral notes

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

Structure

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



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Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: tropical fruit flavoured

WINE-FOOD COMBINATION: Passion Fruit Ceviche

MY PERSONAL OPINION: a chenin blanc that tends to be more chardonnay than chenin blanc because it delivers tropical fruit flavours; it is friendly enough to bring to a restaurant for a raw fish recipe