



# Guglielmo Rocchiccioli

Sommelier

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**CHENIN BLANC – OLD VINE – KLOOF STREET  
VINTAGE 2016 13%  
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH  
AFRICA**

## Visual Analysis:

### Colour

greenish yellow	
<b>straw yellow</b>	✓
golden yellow	
amber	

### Reflections

silver	
greenish yellow	
straw yellow	
<b>golden yellow</b>	✓
amber	
topaz	

### Structure

<b>good</b>	✓
strong	
great	



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**Olfactory Analysis:** white peach, white pear, hazelnut, white flowers, vine blossom, lemon blossom and lavender

**Gustative Analysis:**

**Alcoholic dryness**

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

**Salivation**

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

**Bitterness**

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

**Softness**

scarcely soft (immature)	
quite soft (young or ready)	
<b>soft (structured and matured)</b>	✓
velvety (high concentration alcohol /glycerine)	

**Sweetness**

dry (sugar residue 1 to 5 g/l)	
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**

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



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**Gustative Aromatic Persistence:** 5/6 seconds

**Aftertaste:** peach flavoured

**WINE-FOOD COMBINATION:** Tuna tartare (minced raw tuna)

**MY PERSONAL OPINION:** it is a lovely wine for a raw fish, at the beginning of a summer lunch; the popularity of raw fish dishes is also due to the combination with this kind of wine: lively and ready-to-drink