



Guglielmo Rocchiccioli
Sommelier

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CINSAULT 12% 2016
WINE OF ORIGIN CITRUSDAL MOUNTAIN – WINE OF
SOUTH AFRICA
FINE WINES OF EXPLORATION

Visual Analysis:

Colour

| | |
|-------------|---|
| purple red | |
| ruby | ✓ |
| garnet | |
| orange red | |

Reflections

| | |
|-------------------|---|
| violet | |
| purple red | ✓ |
| ruby | |
| garnet | |
| orange red | |
| carmin red | |

Structure

| | |
|-------------|---|
| good | ✓ |
| strong | |
| great | |



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Olfactory Analysis: strawberry, pomegranate, wild flowers, grass, mushroom and rosemary

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) | |

Bitterness

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

Astringency

| | |
|-----------------------------------------------------------|---|
| scarcely tannic (light astringent sensation) | |
| quite tannic (perceivable, pleasant astringent sensation) | |
| tannic (dry and astringent sensation) | ✓ |
| astringent (drying and rough sensation) | |

Softness

| | |
|-------------------------------------------------|---|
| scarcely soft (immature) | |
| quite soft (young or ready) | ✓ |
| soft (structured and matured) | |
| 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) | |
| full (well balanced structure) | |
| vigorous (perfectly balanced structure) | ✓ |
| heavy (excessive structure) | |



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Gustative Aromatic Persistence: 5/6 seconds

Aftertaste: strawberry flavoured

WINE-FOOD COMBINATION: Grilled Kebabs

MY PERSONAL OPINION: the wine holds a particular attitude (not oaky wine), it acts in simple way (entry level wine) and it has got a natural tendency to be proposed (in week-end time) as the barbecue wine