



Guglielmo Rocchiccioli
Sommelier

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DEETLEFS FAMILIE RED 2014 13,5%
WINE OF ORIGIN WESTERN CAPE
Merlot, Cabernet sauvignon, Cabernet franc, Pinotage,
Malbec

Visual Analysis:

Colour

purple red	
Intense ruby	
garnet	✓
orange red	

Reflections

violet	
purple red	
ruby	
garnet	
orange red	✓
carmine red	

Structure

good	
strong	✓
great	



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Olfactory Analysis: currant, cherry, wild flowers, rose, grass, moss, vegetables, vanilla, bitter chocolate, leather, wax, tobacco and wood

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: 7/8 seconds

Aftertaste: chocolate flavoured and lightly bitter

WINE-FOOD COMBINATION: Roast springbok fillets

MY PERSONAL OPINION: a great wine that can be followed two different ways: the first path leads to a matching with a game meat recipe and the second one is demanding some patience, because it consists in ageing the wine and waiting for the right moment to open and to appreciate this Cape blend