



# Guglielmo Rocchiccioli

Sommelier

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**ERFENIS 14% 2014**  
**WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA**

**Visual Analysis:**

**Colour**

purple red	
<b>ruby</b>	✓
garnet	
orange red	

**Reflections**

violet	
purple red	
ruby	
<b>garnet</b>	✓
orange red	
carmine red	

**Structure**

<b>good</b>	✓
strong	
great	



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**Olfactory Analysis:** currant, blueberry, dried fig, nut, walnut, grass, black pepper, leather, game, wax, soap, talc, medicine and wood

### **Gustative Analysis:**

#### **Alcoholic dryness**

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

#### **Salivation**

<b>scarcely fresh (little salivation)</b>	✓
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)	
<b>quite tannic (perceivable, pleasant astringent sensation)</b>	✓
tannic (dry and astringent sensation)	
astringent (drying and rough sensation)	

#### **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)	
full (well balanced structure)	
<b>vigorous (perfectly balanced structure)</b>	✓
heavy (excessive structure)	



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**Gustative Aromatic Persistence:** 6/7 seconds

**Aftertaste:** a little bit bitter and stewed fruit and blueberries marmalade flavoured

**WINE-FOOD COMBINATION:** Mousse of kudu with aubergine and grapefruit confit

**MY PERSONAL OPINION:** the alcohol component is more detached than the astringency of the tannins, however the wine remains pretty balanced thank to a good structure and shows a medium-length finish; there is a great correspondence between the nose and the mouth and I would like to consider this wine the best of the wine tasting session



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**WINE SCORE: 88/100**