



Guglielmo Rocchiccioli

Sommelier

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<http://www.fortsimon.com/>

**FORT SIMON PINOTAGE – ESTATE WINE – STELLENBOSCH – WINE OF SOUTH AFRICA
2012 14,5%**

VISUAL ANALYSIS: limpid, ruby red with garnet reflexes, quite flowing

OLFACTORY ANALYSIS: the variety of perfumes is represented by liquorice, wet petals of roses, Cayenna pepper, black pepper, cherry, earthiness, leather and bitter chocolate

GUSTATIVE ANALYSIS: I can perceive some fascinating mineral notes (crisping sensation in the central part of the tongue) together with some astringent and bitter touches given by tannins; the alcoholic sensation (dryness all over the palate) is vigorous; there is a consistent body and the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: lamb shank

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes of the wine



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2. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
3. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: every single parameter is too strong to taste now, but all together form a group very well balanced to marry with a lamb cooked in the oven with aromatic herbs