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GARDEN VINEYARDS ROSÉ 2017 13,5% WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA

Visual analysis:

Reflections

Colour

soft rosè		✓
cherry red		
dark	rosè	
red		

copper- ✓ coloured (limited colour	
(limited colour	
matter)	

Structure

good	✓
strong	
great	



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Olfactory Analysis: raspberry, strawberry, raisins, rose, violet, grass, vegetables and lavender

Gustative Analysis:

Alcoholic <u>dryness</u>

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

Salivation

✓

Bitterness

scarcely bitter (grape)
quite bitter (grape & barriques)	ķ
bitter (grape 8 barriques)	ķ

Astringency

scarcel	y tannic	
(light		
astringent		
sensati	on)	
quite	tannic	✓
(percei	(perceivable,	
pleasant		
astringent		
sensation)		
tannic (dry and	
astring	ent	
sensati	on)	
astring	ent	
(drying and		
rough		
sensati	on	

<u>Softness</u>	
scarcely soft	
(immature)	
quite soft	
(young or	
ready)	
soft	✓
(structured	
and	
matured)	
velvety (high	
concentratio	
	l
n alcohol	

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

Trimicial Hotes	
scarcely taste (weak	
sensation)	
quite tasty (well	
balanced sensation)	
tasty (light and	
pleasant salty taste)	

Structure

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



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Gustative Aromatic Persistence: 4/5 seconds

<u>Aftertaste:</u> strawberry flavoured

WINE-FOOD COMBINATION: Roasted duck

MY PERSONAL OPINION: it is a typical rosé wine: lovely and delicate at the nose, pleasant and enjoyable at the mouth, and very suitable for a simple recipe