



# Guglielmo Rocchiccioli

Sommelier

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**GRANITE CHENIN BLANC 2015 13.5%**  
**WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA**

## Visual Analysis:

### Colour

greenish yellow	
straw yellow	
<b>golden yellow</b>	✓
amber	

### Reflections

silver	
greenish yellow	
<b>straw yellow</b>	✓
golden yellow	
amber	
topaz	

### Structure

<b>good</b>	✓
strong	
great	



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**Olfactory Analysis:** white peach, white pear, white flowers, cherimoya, majoram, lavender, white pepper, flint, soap, talc, butter and cream bun

### **Gustative Analysis:**

#### **Alcoholic dryness**

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

#### **Salivation**

scarcely fresh (little salivation)	
<b>quite fresh (some salivation)</b>	✓
fresh (abundant salivation)	
acidulous(abundant salivation/sense of tartness)	

#### **Bitterness**

<b>scarcely bitter (grape)</b>	✓
quite bitter (grape & barriques)	
bitter (grape & barriques)	

#### **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**

<b>scarcely taste (weak sensation)</b>	✓
quite tasty (well balanced sensation)	
tasty (light and pleasant salty taste)	

#### **Structure**

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



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

**Aftertaste:** lightly bitter and peach-pear flavoured

**WINE-FOOD COMBINATION:** Sushi

**MY PERSONAL OPINION:** the variety of aromas is very ample with a prevalence of a flint scent; alcoholic dryness and structure are balanced by softness and salivation whilst the mineral notes are coexisting with an interesting bitter sensation at the end of the mouth; everything is in the right place just to define the good quality of the wine. It is compulsory to make compliments to the winemaker.