

guglielmo.rocchiccioli@gmail.com www.sommelierguglielmorocchiccioli.com/blog/



GRANITE SYRAH 2014 14% WINE OF ORIGIN SWARTLAND – WINE OF SOUTH AFRICA

Visual Analysis:

<u>Colour</u>

purple red	
ruby	~
garnet	
orange red	

<u>Reflections</u>

violet	~
purple	
red	
ruby	
garnet	
orange red	
carmine	
red	

Structure

good	\checkmark
strong	
great	



guglielmo.rocchiccioli@gmail.com www.sommelierguglielmorocchiccioli.com/blog/

<u>**Olfactory Analysis:**</u> blueberry, blackberry, cherry, plum, prune, walnut, carob, wild flowers, narcissus, mugwort, grass, mushroom, truffle, rosemary, tobacco and wood

Gustative Analysis:

	Astringency	<u>Sweetness</u>	
<u>Alcoholic</u>	scarcely tannic	dry (sugar residue 1 to	
dryness	(light astringent	5 g/l)	
light warm (10% -	sensation)	medium dry (sugar	
11%)	quite tannic	residue 10 to 20 g/l)	
medium warm (11% -	(perceivable,	medium sweet (20 to	
13,5%)	pleasant	50 g/l)	
warm (13,5% - 15%) 🗸	astringent sensation)	sweet (100 to 160 g/l)	
alcoholic (15% - 20%)	tannic (dry and		
	astringent ✓	· · · · · · · · · · · · · · · · · · ·	
Colivation	sensation)	Mineral notes	
<u>Salivation</u>	astringent	scarcely taste (weak	
scarcely fresh (little ✓	(drying and	sensation)	
salivation)	rough sensation	guite tasty (well	
quite fresh (some salivation)		balanced sensation)	
fresh (abundant	<u>Softness</u>	tasty (light and	
salivation)	scarcely soft	pleasant salty taste)	
acidulous(abundant	(immature)		
salivation/sense of	quite soft	Structure	
tartness)	(young or	weak (modest structure)	
	ready)	weak (modest structure)	
Bitterness	soft √	full (well balanced	
scarcely bitter \checkmark	(structured	structure)	
(grape)	and matured)	vigorous (perfectly ✓ balanced structure)	
quite bitter (grape &	velvety (high		
barriques)	concentration	heavy (excessive	
bitter (grape &	alcohol	structure)	
barriques)	/glycerine)		



guglielmo.rocchiccioli@gmail.com www.sommelierguglielmorocchiccioli.com/blog/

Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: cherry flavoured and lightly bitter

WINE-FOOD COMBINATION: Grilled kudu

MY PERSONAL OPINION: a great syrah: very exquisite and pretty balanced; at the olfactory analysis, it offers a huge portfolio of aromas whereas at the gustative exam, it is full-bodied and the whole parameters are well positioned and equilibrated; it can be easily paired with a game recipe in order to combine oenological emotions to gastronomic pleasures