



Guglielmo Rocchiccioli

Sommelier

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<http://www.kaapzicht.co.za/>

KAAPZICHT – PINOTAGE – PRODUCED BY KAAPZICHT ESTATE BOTTELARY – STELLENBOSCH – WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA 2012 14%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the shade is intense ruby red with purple reflections and there is a medium body

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as carob, cherry, wood, vanilla, roilboss, red pepper, Cayena pepper, Chinese spice, black pepper, hint of medicine, touch of coffee, vegetal note and red violet

GUSTATIVE ANALYSIS: I can identify a pretentious structure which is spreading all over the palate; the alcoholic dryness is playing a major role in the mouth and the tannic astringency is the third most important parameter in the mouth; there is a some mineral notes supported by a little sensation of softness; the final is wood and coffee flavoured and the gustative aromatic persistence is about 7/8 seconds



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WINE-FOOD COMBINATION: Springbok shank

Parameters for the wine-food combination:

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

MY PERSONAL OPINION: great wine: ample at the nose and intense at the mouth; having been tasted at *Karibu Restaurant* (Cape Town), I would like to remember that it was a sort of appreciating the wine in a familiar and warm atmosphere, like being next to a fireplace on your armchair at home