

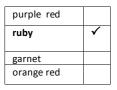
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# **KANONKOP ESTATE WINE CABERNET SAUVIGNON** 2012 14% WINE OF ORIGIN SIMONSBERG-STELLENBOSCH WINE OF SOUTH AFRICA

## Visual Analysis:

### Colour



## ١ р r r

**Reflections** 

| violet         | √ |  |
|----------------|---|--|
| purple         |   |  |
| red            |   |  |
| ruby           |   |  |
| garnet         |   |  |
| orange red     |   |  |
| carmine<br>red |   |  |

# **Structure**

| good   | $\checkmark$ |
|--------|--------------|
| strong |              |
| great  |              |



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<u>Olfactory Analysis:</u> blueberry, strawberry, carob, rose, violet, grass, green pepper, vegetables, green fruit, coffee, smoked and wood

### **Gustative Analysis:**

# Alcoholic dryness light warm (10% -11%) medium warm (11% -13,5%) warm (13,5% - 15%) ✓ alcoholic (15% - 20%) Salivation scarcely fresh (little salivation) quite fresh (some

| quite fresh | n (some |     |  |
|-------------|---------|-----|--|
| salivation) |         |     |  |
| fresh       | (abund  | ant |  |
| salivation) |         |     |  |
| acidulous(  | abundar | nt  |  |
| salivation/ | 'sense  | of  |  |
| tartness)   |         |     |  |

#### **Bitterness**

| scarcely     | bitter   | ✓ |
|--------------|----------|---|
| (grape)      |          |   |
| quite bitter | (grape & |   |
| barriques)   |          |   |
| bitter (gr   | ape &    |   |
| barriques)   |          |   |

| <u>Astringency</u> |              |
|--------------------|--------------|
| scarcely tannic    |              |
| (light astringent  |              |
| sensation)         |              |
| quite tannic       |              |
| (perceivable,      |              |
| pleasant           |              |
| astringent         |              |
| sensation)         |              |
| tannic (dry and    |              |
| astringent         | $\checkmark$ |
| sensation)         |              |
| astringent         |              |
| (drying and        |              |
| rough sensation    |              |

| <u>Softne</u> | <u>ess</u> |   |
|---------------|------------|---|
| scarcely      | soft       |   |
| (immature     | e)         |   |
| quite         | soft       | ✓ |
| (young        | or         |   |
| ready)        |            |   |
| soft          |            |   |
| (structure    | d          |   |
| and matu      | red)       |   |
|               |            |   |
| velvety (I    | nigh       |   |
| concentra     | tion       |   |
| 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

| scarcely taste (weak  |   |
|-----------------------|---|
| sensation)            | ✓ |
| quite tasty (well     |   |
| balanced sensation)   |   |
| tasty (light and      |   |
| pleasant salty taste) |   |

## **Structure**

| weak       | (modest    |              |
|------------|------------|--------------|
| structure) |            |              |
| full (well | balanced   |              |
| structure) |            |              |
| vigorous   | (perfectly | $\checkmark$ |
| balanced   |            |              |
|            |            |              |
| heavy      | (excessive |              |
| structure) |            |              |
|            |            |              |



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Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: blueberry flavoured and lightly bitter

WINE-FOOD COMBINATION: Fillet of beef

**MY PERSONAL OPINION:** I am dealing with another food wine with large and important possibilities for ageing; it would be useful to let the bottle resting 10 years in the wine-cellar, but also it could be advisable pairing this cabernet sauvignon with a prime meat recipe