

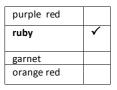
guglielmo.rocchiccioli@gmail.com www.sommelierguglielmorocchiccioli.com/blog/



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

Visual Analysis:

Colour



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Reflections

violet	√	
purple		
red		
ruby		
garnet		
orange red		
carmine 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