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KANONKOP ESTATE WINE PAUL SAWNER 2014 14% WINE OF ORIGIN SIMONSBERG-STELLENBOSCH WINE OF SOUTH AFRICA

Visual Analysis:

Colour

purple red	
ruby	√
garnet	
orange red	

Reflections

violet	✓
purple	
red	
ruby	
garnet	
orange red	
carmine	
red	

Structure

good	✓
strong	
great	



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<u>Olfactory Analysis:</u> nutmeg, clove, black pepper, blueberry, cherry, grass, undergrowth, cacao, coffee, leather 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	
salivation)	
fresh (abundant	
salivation)	
acidulous(abundant	
salivation/sense of	
tartness)	

<u>Bitterness</u>

scarcely	bitt	er	✓
(grape)			
quite bit	ter (grape	&	
barrique	s)		
bitter	(grape	&	
barrique	s)		

Astringency

scarcely tannic	
(light	
astringent	
sensation)	
quite tannic	
(perceivable,	
pleasant	
astringent	
sensation)	
tannic (dry	
and astringent	✓
sensation)	
astringent	
(drying and	
rough	
sensation	

Softness

<u>30111</u>	1622	
scarcely	soft	
(immatu	re)	
quite	soft	✓
(young	or	
ready)		
soft		
(structur	ed	
and mat	ured)	
velvety	(high	
concentr	ation	
alcohol		
/glycerin	e)	

Sweetness

O TT C C TT C C C C	
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

Willier at Hotes	
scarcely taste (weak	
sensation)	
quite tasty (well	
balanced sensation)	
tasty (light and	✓
pleasant salty taste)	
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Structure

<u> Structure</u>	
weak (modest	
structure)	
full (well balanced	
structure)	
vigorous (perfectly	✓
balanced structure)	
heavy (excessive	
structure)	
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Gustative Aromatic Persistence: 7/8 seconds

<u>Aftertaste:</u> spicy and fruit flavoured

<u>WINE-FOOD COMBINATION:</u> Springbok fillet in bacon and rosemary

MY PERSONAL OPINION: this is a wine for a special occasion to appreciate together with friends and/or family; alcoholic dryness, tannic astringency and vigorous structure are the prominent gustative parameters that fortify the wine and confirm its high quality