



Guglielmo Rocchiccioli  
Sommelier

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**KANONKOP ESTATE WINE PINOTAGE 2015 14,5%**  
**WINE OF ORIGIN SIMONSBURG-STELLENBOSCH**  
**WINE OF SOUTH AFRICA**

**Visual Analysis:**

**Colour**

purple red	
<b>ruby</b>	✓
garnet	
orange red	

**Reflections**

violet	
<b>purple red</b>	✓
ruby	
garnet	
orange red	
carmine red	

**Structure**

<b>good</b>	✓
strong	
great	



# Guglielmo Rocchiccioli

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**Olfactory Analysis:** cherry, dried fig, plum jam, rose, mugwort, walnut husk, undergrowth, liquorice, cinnamon, caoutchouc, caramel, leather, tobacco and vinegar

### **Gustative Analysis:**

#### **Alcoholic dryness**

light warm (10% - 11%)	
medium warm (11% - 13,5%)	
<b>warm (13,5% - 15%)</b>	✓
alcoholic (15% - 20%)	

#### **Salivation**

<b>scarcely fresh (little salivation)</b>	✓
quite fresh (some salivation)	
fresh (abundant salivation)	
acidulous(abundant salivation/sense of tartness)	

#### **Bitterness**

<b>scarcely bitter (grape)</b>	✓
quite bitter (grape & barriques)	
bitter (grape & barriques)	

#### **Astringency**

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

#### **Softness**

scarcely soft (immature)	
<b>quite soft (young or ready)</b>	✓
soft (structured and matured)	
velvety (high concentration 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**

<b>scarcely taste (weak sensation)</b>	✓
quite tasty (well balanced sensation)	
tasty (light and pleasant salty taste)	

#### **Structure**

weak (modest structure)	
full (well balanced structure)	
<b>vigorous (perfectly balanced structure)</b>	✓
heavy (excessive structure)	



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**Gustative Aromatic Persistence:** 8/9 seconds

**Aftertaste:** pepper, fruit and wood flavoured and lightly bitter

**WINE-FOOD COMBINATION:** Kudu steak with red wines and mushrooms

**MY PERSONAL OPINION:** the first thing that comes to my mind is that this wine is endowed of an easy longevity in the sense that it can achieve without great efforts an ageing-period of 20 years; free from worries or any doubt, it is even possible to take advantage from this Pinotage right now by marrying it with a superb game recipe