



Guglielmo Rocchiccioli
Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/



**KANONKOP KADETTE CAPE BLEND 2015 14,5%
WINE OF ORIGIN 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 | |



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommeliereguglielmorocchiccioli.com/blog/

Olfactory Analysis: plum, morello cherry, dried fig, stewed fruit, rose, clover, rose pepper, coffee, caramel, bitter chocolate, tobacco, wood and oak 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) | |

Bitterness

| | |
|----------------------------------|--|
| scarcely bitter (grape) | |
| quite bitter (grape & barriques) | |
| bitter (grape & barriques) | |

Astringency

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

Softness

| | |
|---|--|
| scarcely soft (immature) | |
| quite soft (young or ready) | |
| 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

| | |
|--|---|
| 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 balanced structure) | ✓ |
| heavy (excessive structure) | |



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/

Gustative Aromatic Persistence: 5/6 seconds

Aftertaste: pepper flavoured

WINE-FOOD COMBINATION: Impala casserole

MY PERSONAL OPINION: it is an enjoyable daily drinking wine which is asking for an everyday menu; the most obvious gustative parameter is the alcoholic dryness