



Guglielmo Rocchiccioli  
Sommelier

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**MCC (Pinotage) BRUT 2013 12%**  
**WINE OF ORIGIN BREDEKLOOF – WINE OF SOUTH AFRICA**

**Visual Analysis:**

**Colour**

greenish yellow	
<b>straw yellow</b>	✓
golden yellow	
amber	

**Reflections**

<b>silver</b>	✓
greenish yellow	
straw yellow	
golden yellow	
amber	
topaz	

**Bubbles**

<b>fine</b>	✓
<b>numerous</b>	✓
<b>persistent</b>	✓



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**Olfactory Analysis:** yeasts, white flowers, caramel, bread crust, cream, white fruit and wild flowers

### **Gustative Analysis:**

#### **Alcoholic dryness**

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

#### **Salivation**

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

#### **Bitterness**

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

#### **Softness**

scarcely soft (immature)	
quite soft (young or ready)	
<b>soft (structured and matured)</b>	✓
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)	
<b>full (well balanced structure)</b>	✓
vigorous (perfectly balanced structure)	
heavy (excessive structure)	



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**Gustative Aromatic Persistence:** 3/4 seconds

**Aftertaste:** lightly bitter

**WINE-FOOD COMBINATION:** Aperitif

**MY PERSONAL OPINION:** no more and no less than a very appreciable and reasonable aperitif wine