



Guglielmo Rocchiccioli
Sommelier

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OPTENHORST – CHENIN BLANC 14% 2015
SINGLE VINEYARD WINE VINES 3255 – PLANTED 1952
WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA

Visual Analysis:

Colour

greenish yellow	
straw yellow	
golden yellow	✓
amber	

Reflections

silver	
greenish yellow	
straw yellow	✓
golden yellow	
amber	
topaz	

Structure

good	✓
strong	
great	

Olfactory Analysis: yellow apple, pear, grape fruit, lemon marmalade, papaya, mango, coconut, fennel, thyme, lavender, anise, white chocolate and butter

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)	

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)	



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Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: a little bit bitter and lemon flavoured

WINE-FOOD COMBINATION: Cape salmon fish cake
with *crème fraiche*

MY PERSONAL OPINION: this wine is much more tropical and more chardonnay at the nose; at the mouth, it is very well balanced and perfectly structured with some mineral notes (crisping sensation in the dorsal part of the tongue) and a nice freshness (salivation in the lateral zones of the tongue); once more Wellington confirms its predisposition for producing high-quality Chenin blanc