



Guglielmo Rocchiccioli
Sommelier

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PINOTAGE BALANCE 13,5% 2015
WINE OF ORIGIN WESTERN CAPE – 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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Olfactory Analysis: currant, prune, rose, grass, rose pepper, vegetal notes and violet

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)	



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Gustative Aromatic Persistence: 4/5 seconds

Aftertaste: a little bitter and currant flavoured

WINE-FOOD COMBINATION: Goat cheese

MY PERSONAL OPINION: a standard wine in which alcoholic dryness, astringency and structure are the dominant parameters; there is a good correspondence between nose and mouth (currant flavour) and the bitter tendency at the end of the mouth completes the wine-tasting by suggesting a marriage with some cheese