



Guglielmo Rocchiccioli
Sommelier

guglielmo.rocchiccioli@gmail.com
www.sommelierguglielmorocchiccioli.com/blog/



PINOTAGE ROSÉ 12,5% 2016
WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA

Visual
analysis:

Colour

soft rosè	
cherry red	
dark rosè red	✓

Reflections

violet (limited contact)	
copper-coloured (limited colour matter)	✓

Structure

good	✓
strong	
great	



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommeliereguglielmorocchiccioli.com/blog/

Olfactory Analysis: strawberry, pomegranate, tangerine, rose, truffle, majoram and vegetables

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: pomegranate flavoured

WINE-FOOD COMBINATION: Chicken pie

MY PERSONAL OPINION: this is a nice wine, as usual for a rosé wine; it is so well structured that it could be good for an aperitif, but it would be better if paired with a white meat recipe