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<http://www.southernright.co.za/>

SOUTHERN RIGHT PINOTAGE – WINE OF ORIGIN HEMEL-EN-AARDE VALLEY – WINE OF SOUTH AFRICA – MADE, MATURED AND BOTTLED EN SOUTHERN RIGHT – NEMEL-EN-AARDE VALLEY – HERMANUS – CAPE OF GOOD HOPE – SOUTH AFRICA 2014 13,5%

Southern Right is a small Pinotage and Sauvignon blanc specialist situated in the beautiful Hemel-en-Aarde Valley, behind the old fishing village of Hermanus, just 2 kms from cold South Atlantic Ocean.

Named after the rare Southern Right whales which visit the Walker Bay between May and December each year, Southern Right makes a contribution to their conservation or conservation in the area with each bottle sold.

VISUAL ANALYSIS: the colour is ruby red with purple reflexes and the wine runs slowly into the glass showing good consistency



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OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from berries marmalade, roilboss and wax; following with vanilla, vegetal notes and butcher's scents and finishing with cocoa, rubber, liquorice, mint, geranium and violet

GUSTATIVE ANALYSIS: it is perceptible an important mineral note (crisping sensation in the dorsal part of the tongue) which shares the palate with a consistent alcoholic note represented by a strong dryness; there is a prominent body, some softness and zero salivation; the final is cocoa flavoured with a light tendency to the bitter note; the gustative aromatic persistency is about 8/9 seconds

WINE-FOOD COMBINATION: kudu steak or impala steak

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral notes sensation of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine