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## PINOTAGE VERREAUX 13,5% 2013 WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA

### Visual Analysis:

#### <u>Colour</u>

purple red	
ruby	~
garnet	
orange red	

# **Reflections**

violet	√
purple	
red	
ruby	
garnet	
orange red	
carmine	
red	

#### **Structure**

good	$\checkmark$
strong	
great	



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<u>Olfactory Analysis:</u> blackberry, morello cherry, stewed fruit, walnut, vine blossom, orange blossom, clover, liquorice, coffee, caramel, wax and tobacco

#### **Gustative Analysis:**

#### Alcoholic dryness light warm (10% -

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)	

<u>Astringency</u>	
scarcely tannic	
(light astringent	
sensation)	
quite tannic	$\checkmark$
(perceivable,	
pleasant	
astringent	
sensation)	
tannic (dry and	
astringent	
sensation)	
astringent	
(drying and	
rough sensation	

#### **Softness** scarcely soft (immature) soft quite (young or ready) soft $\checkmark$ (structured and matured) velvety (high concentratio alcohol n /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	$\checkmark$
pleasant salty taste)	

#### **Structure**

weak	(modest	
structure	e)	
full (we	ll balanced	
structure	e)	
vigorous	(perfectly	$\checkmark$
0	structure)	
0		
0		
balanced	(excessive	



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## Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: stewed fruit, walnut and caramel flavoured

WINE-FOOD COMBINATION: Marinated springbok with black pepper and blackcurrant

**MY PERSONAL OPINION:** a powerful wine where the dominant gustative parameters are the astringency of the tannins, the softness all over the palate and an intense structure spread in the whole mouth; the persistence is pretty long and the aftertaste is very tasty in order to match the wine to a vigorous game recipe