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PINOTAGE – WELBEDACHT ESTABLISHED 1830 – WINE ESTATE – WELLINGTON – GROWN, MADE AND BOTTLED ON THE ESTATE BY SCHALK BURGER & SONS – W.O. WELLINGTON – ESTATE WINE – SOUTH AFRICAN WINE 2012 14%

VISUAL ANALYSIS: limpid, ruby red with garnet reflections, quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are roilboss, red pepper, vanilla, strawberries, wax, ash, black olives, mushrooms and red rose

GUSTATIVE ANALYSIS: I can detect a dominant mineral note (crisp sensation in the dorsal part of the tongue) and simultaneously an interesting softness; the tannins are very well represented (astringency and bitter tendency) and a small percentage of salivation together with an intense structure are completing the gustative exam; the gustative aromatic persistence is about 8/9 seconds

WINE-FOOD COMBINATION: springbok shank or lamb shank

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the mineral note of the wine
2. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
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