



# Guglielmo Rocchiccioli

Sommelier

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<https://www.zonnebloem.co.za/>

**PINOTAGE ZONNEBLOEM – W.O. STELLENBOSCH – WINE OF SOUTH AFRICA – WINE CRAFTED SINCE 1892**      **2015 13,5%**

**VISUAL ANALYSIS:** this wine is free from any suspended particles or sediment; the colour is ruby red with violet reflections

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to berries, wood, medicine, red plum, nuts, roilboss, chocolate, coffee, cherry marmalade and wild violet

**GUSTATIVE ANALYSIS:** it is discernible a great structure and the sapidity (mineral notes identified with crisping sensation in the central part of the tongue) is truly important; according to the degree of pseudo-warmth I perceive, this wine can be defined of medium alcohol content in the sense that generates an interesting alcoholic dryness; tannins are not so invasive and there is an interesting sensation of softness; a little salivation is completing the gustative session and the final is coffee flavoured; the gustative aromatic persistence is about 7/8 seconds.

**WINE-FOOD COMBINATION:** impala steak or kudu steak



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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 structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a wine well balanced that in my gustative memory allows me to make a real and concrete comparison with a Sicilian red wine belonging to *Etna Rosso D.O.C.* (*Tenuta delle Terre Nuove 2015*)