



Guglielmo Rocchiccioli Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/



PINOTAGE 13,5% 2014
WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA

Visual Analysis:

Colour

purple red	
ruby	✓
garnet	
orange red	

Reflections

violet	✓
purple red	
ruby	
garnet	
orange red	
carmine red	

Structure

good	
strong	✓
great	



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Olfactory Analysis: blackberry, cherry, pomegranate, carob, hyacinth, grass, vegetal notes, vanilla, coffee, cacao, caramel bitter chocolate, goudron, roasted barley, wax, tobacco and wood

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)	



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Gustative Aromatic Persistence: 7/8 seconds

Aftertaste: a little bit bitter and wood flavoured

WINE-FOOD COMBINATION: Kudu oxtail wonton with biltong scone

MY PERSONAL OPINION: there is lot of wood at the nose and also at the mouth; tannins are really strong (bitterness at the end of the mouth and astringency at the gums) and the alcoholic dryness is well supported by a vigorous structure; in this moment, it is possible choosing two ways for this wine: marrying with some game recipe or ageing for 12-24 months