



Guglielmo Rocchiccioli
Sommelier

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**PINOTAGE – PAARDEBOSCH FARM – SIEBRITSKLOOF –
PARDEBERG – SWARTLAND 12,5% 2016
WINE OF ORIGIN SWARTLAND – 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: raspberry, strawberry, pomegranate, moss, seaweed, lavender, caramel and sweet chocolate

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: 6/7 seconds

Aftertaste: red fruit-caramel flavoured

WINE-FOOD COMBINATION: Fillet of lamb with carrot puree & thyme jus

MY PERSONAL OPINION: for the third consecutive time there is no bitterness at the gustative analysis, so I am inclined to think that one of the characteristics of the winery is to propose noble tannins, sufficiently astringent at the gums and softly amortized at the end of the palate, in order to provide high-quality oenological products and to give nobility to the wines; as regards this Pinotage, I would like to foresee a fruitful pairing with meat and vegetables