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PINOTAGE 2016 14%
WINE OF ORIGIN ROBERTSON – WINE OF SOUTH AFRICA

Visual Analysis:

<u>Colour</u>

purple red	
ruby	✓
garnet	
orange red	

Reflections

✓

Structure

good	✓
strong	
great	



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<u>Olfactory Analysis:</u> cherry, tangerine, rose, violet, coffee, cacao, sweet chocolate and tobacco

Gustative Analysis:

Alcoholic dryness

light warm (10% -	
11%)	
medium warm (11% -	
13,5%)	
warm (13,5% - 15%)	✓
alcoholic (15% - 20%)	

Salivation

scarcely fre	esh (little	√
guite fresh	(some	
salivation)	(55	
fresh	(abundant	
salivation)		
acidulous(a	abundant	
salivation/	sense of	
tartness)		

Bitterness

scarcely	/ bi	tter	
(grape)			
quite b	itter (grap	e &	✓
barriqu	es)		
barriqu bitter	es) (grape	&	

Astringency

scarcely tannic	
(light	
astringent	
sensation)	
quite tannic	
(perceivable,	
pleasant	
astringent	
sensation)	
tannic (dry	
	✓
tannic (dry	\
tannic (dry and astringent	✓
tannic (dry and astringent sensation)	✓
tannic (dry and astringent sensation) astringent	✓
tannic (dry and astringent sensation) astringent (drying and	✓

<u>Softness</u>

301111	-33	
scarcely	soft	
(immature	e)	
quite	soft	✓
(young	or	
ready)		
soft		
(structure	d	
and matu	ured)	
velvety	(high	
concentra	tion	
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

<u> Structure</u>		
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: stewed fruit flavoured

WINE-FOOD COMBINATION: Confit of guinea fowl on

roasted creamed maize

MY PERSONAL OPINION: it is a gastronomic wine in the sense that needs the right food in order to seduce your tasting buds just in the moment of marrying the wine with a particular recipe such as the one suggested in the wine-food combination