



Guglielmo Rocchiccioli

Sommelier

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**QUARTZ CHENIN BLANC – LELIEFONTEIN 2015 13.5%
WINE OF ORIGIN SWARTLAND – WINE OF SOUTH
AFRICA**

Visual Analysis:

Colour

greenish	
yellow	
straw	
yellow	
golden	✓
yellow	
amber	

Reflections

silver	
greenish	
yellow	
straw	✓
yellow	
golden	
yellow	
amber	
topaz	

Structure

good	✓
strong	
great	



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Olfactory Analysis: white peach, white pear, white flowers, vine blossom, orange blossom, narcissus, mugwort, majoram, lavender, vanilla and cream bun

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)	

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: white fruit flavoured

WINE-FOOD COMBINATION: Butter-fried oysters

MY PERSONAL OPINION: the olfactory bouquet is full of flowers and as regards the gustative analysis, salivation and mineral notes are playing a major role, accompanied by a consistent structure and a mature softness; an unusual recipe of oysters could be the right companion for the combination wine-food