



Guglielmo Rocchiccioli
Sommelier

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SAET HANEPOS (Muscat) 2013 15,5%
ESTATE WINE OF ORIGIN BREEDKLOOF – 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: pear, hazelnut, white flowers, orange blossom, thyme, lavender, vanilla, white chocolate 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: 9/10 seconds

Aftertaste: orange and vanilla flavoured

WINE-FOOD COMBINATION: *foie gras*

MY PERSONAL OPINION: this is a great wine which can also be defined as a multiple choice wine in the sense that it could be a dessert wine or a sipping wine, even if, due to the fact of its deep complexity, it is advisable to share the gustative emotions with some French *foie gras*