



Guglielmo Rocchiccioli
Sommelier

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SURVIVOR GENERATION – SHIRAZ-MOURVEDRE

14% 2016

WINE OF ORIGIN WESTERN CAPE – 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, grass, green fruit, undergrowth, wood, chocolate and wild rose

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: 5/6 seconds

Aftertaste: a little bitter and blackberry flavoured

WINE-FOOD COMBINATION: Braised lamb shank with red wine sauce

MY PERSONAL OPINION: it is possible drinking the wine and combining with some consistent food recipes in this moment, but it would be also interesting ageing it, just to verify the complex changes (colours, aromas and flavours) that can reveal (within 2 or 3 years) a completely new wine