

The Art of Winemaking: Barrel Maturation



After the frantic work of harvest and the critical process of fermentation comes time for patience and rest. The impact of oak on the style of any wine is one of the key factors of production, and the barrel choices made by Creation Wines' cellar master JC Martin impact the final flavour profile and tannin structure of the wine.

Oak influences different wines in many different ways and the winemaker's job of selecting the correct barrel and then judging the correct application is an art in itself. Oak is the only permitted flavour altering additive, and one which forms an integral cog in the evolutionary mechanics of wine. As such, it deserves close attention.

There are three major barrel producing areas across the globe: France, the USA and Eastern Europe, and the origins of a barrel often hold important clues to its attributes. [Click here](#) to read further.

Corporate Gifting and Functions

The approach of the year-end break means time to spoil your colleagues and clients. To take the guesswork out of choosing gifts, Creation offers a wide range of wines that are characterised by rare balance, elegance, distinction and finesse, and each one is guaranteed to convey your highest esteem. With a choice of premium packaging options and the option to brand the packaging with your corporate logo or a personalised message, now is the perfect time to contact salome@creationwines.com, or [click here](#) to view our products online.

Creation is also the perfect venue to hold your year-end function. With a dedicated chef and professional kitchen at your service, menus can be tailor made to meet your requirements and our knowledgeable hosts will entertain and inform guests as they conduct comprehensive tastings and pair wines to each course. To book, contact salome@creationwines.com.

Bookings open for December and January

With the summer holidays around the corner, we're taking bookings for December 2014 and January 2015 – book now to avoid disappointment! Good news is that for the period 15 December to 5 January we'll be extending our opening hours until 19h30 for sundowners. An abridged version of our regular menu will be available during this time offering cheese and antipasti platters as well as our famous wine and food pairing canapés. [Click here](#) to view our menu or [here](#) to view our sunset menu.

For those who like to get an early start to the day, we offer our 10 am Brunch Pairing (arrival at 09h45). This innovative pairing comprises 8 breakfast-themed canapés with 8 premium wines from the Creation range. Challenge your senses and treat your palate to a truly unique experience! Pre-booking essential.

[Click here](#) to read about all the options available for your visit. To book, call (028) 212 1107 or contact info@creationwines.com.

Please note that the Tasting Room will be closed on 25 December and 1 January

Load Shedding with a Light Heart

Just when we thought the worst of the load shedding debacle was behind us, Eskom announced there was more to come. But

with sunny days and sultry evenings upon us and the vineyards lush with new growth, we decided that there are far better things to do than complain!

So, should rolling blackouts threaten your Festive Season's tranquillity, don't despair – there's more than enough to do along the Cape Whale Coast to keep you in a holiday mood.

To brighten up your day, why not visit some of the local producers in our area and stock up with a delicious spread of charcuterie, cheese, artisanal bread, preserves and pickles. The perfect repast on a warm summer's evening – with a chilled glass of WhalePOD Spyhopping Rosé to round it off! And don't forget to visit us at Creation for all your summer wine needs – or order online ([online shop link](#)).

You might even find yourself turning off the lights, sitting on the porch and enjoying your own choice antipasti platter when the load shedding is over!

Local is Lekker

Here are some of the local producers we would encourage you to pop in on, each with that something extra when it comes to quality and taste.

Klein River Cheese, Stanford

028-341 0693 or info@kleinrivercheese.co.za

Nestled on the banks of the Klein River, surrounded by lush green hills and mountains, lies Klein River Cheese, a small family run cheesery, offering a range of exceptional, high quality South African cheeses. The farm offers a special outing for visitors who can taste and purchase cheese as well as a variety of gourmet products in The Cheese Shop. Enjoy a delicious picnic on the riverbank whilst the children make use of the extensive playground or pet and feed the delightful farm animals.

Richard Bosman Quality Cured Meats

083 277 3494 or richard@richardbosman.co.za

Founded in 2009, Richard Bosman's Quality Cured Meats is a small factory committed to producing excellent cured meats using traditional methods. After 5 successful years running the Deli in Hermanus, owner Richard Bosman decided to set up his own factory to produce Italian and Spanish style cured meats. With input from fleischmeister Walter Haller, the factory uses traditional salting and drying techniques to create that something special.

The Harbour Rock

028 312 2920 or harbourrock@hermanus.co.za

The Harbour Rock restaurant – known to the locals as simply 'The Rock' – is situated on the top of the cliff overlooking the bustling Hermanus harbour. This is the ideal setting to take in the breathtaking two-hundred-and-eighty degree sea views across the bay; a panorama that is surpassed only by the restaurant's ambience and highly acclaimed menu. This is also the perfect place to get your take-away sushi when the power is down – Louis Jiang leads an all-Chinese sushi team and the fresh ingredients and beautiful presentation have won them acclaim throughout the Western Cape. The Rock also caters for outside functions offering a great way to impress your guests and save you time in the kitchen!

Summer Markets to Savour

While many of you may be heading to Hermanus and taking the Hemel-en-Aarde Road to the Tasting Room at Creation this summer, Creation will also be in attendance at numerous markets in the vicinity. Here Creation wines will be available at cellar door prices and you will be able to taste new vintages as well as purchasing our very convenient selection of gift packs.

Hermanus Country Market at the Cricket Grounds

www.hermanus.co.za/hermanus-market

Running every Saturday from 9 am to 1 pm this market has fresh

produce, craft beer, gourmet food stalls and of course a permanent Creation stall where you can buy wine by the glass or by the bottle. Our stall will also be open during the night markets which run each Wednesday from 5 pm to 9 pm between 10 December and 21 January (24 December excluded).

Stanford Sunset Market

rina@trade-secrets.co.za

Just 30 minutes from Hermanus lies the quaint Victorian village of Stanford. The Stanford Sunset Market will be held on the Village Green on Friday 28 November and Friday 19 December commencing at 6 pm. Certainly worth the visit and do look out for our Creation stall!

Kirstenbosch Market

<http://botsoc-kirstenbosch.org.za/branch-activities/craft-market>

The market is held on the last Sunday of every month at the Stone Cottages, opposite the entrance to Kirstenbosch Gardens. The next market is on 30 November followed by two bumper markets before Christmas on 14 and 21 December.

A band is on hand throughout the day to add to the festive feel. Why not make yourself comfortable on the lawn under the umbrellas with the awesome Table Mountain behind you and enjoy a refreshing glass of wine in this quite extraordinary setting. Here our wines will be available from the bar and as of this month we'll be serving the Whale Pod range.