

Creation and Nouvelle Mushroom Magic

Nouvelle Mushrooms, just 5 minutes' drive from Creation Wines in the Hemel-en-Aarde region of Walker Bay is the only premium large-scale producer of exotic mushrooms in South Africa and Creation is privileged to work closely with them as one of our main suppliers.

Mushrooms (which can adapt to a number of cuisines, acting as flavour sponges) are a wonderful element to use as the central ingredient in a themed pairing menu, especially when working with a wine range as versatile as that produced by Creation. With this as inspiration, Creation Wines and Nouvelle Mushrooms take pleasure in presenting a 6-course mushroom themed wine pairing menu, with even the dessert featuring mushrooms!

The Menu

**Lemongrass pickled shimeji, clam and asparagus quiche,
shiitake purée**

Creation Sauvignon Blanc 2014

A wonderful fresh pairing in which the lemongrass pickle picks up on the tropical fruit notes of the cool climate Sauvignon Blanc. The natural sweetness of the clam and the egg base of the quiche soften the acidity, adding suppleness to the mouthfeel of the wine, while the depth of flavour and earthiness of the shiitake purée highlight the multifaceted layers of flavour that run through the wine.

**Carpaccio of king oyster, peach and truffle marinade, ginger
coconut bread**

Creation Viognier 2014

The creaminess of the peach and truffle marinade accentuates the generous, aromatic stone fruit flavour profile – a feature of the delicate style of un-wooded Viognier produced by Creation Wines from the only vineyard of its kind in the Hemel-en-Aarde. The earthiness of the mushrooms adds depth and highlights the freshness and purity of fruit exhibited by the Viognier.

Cream of mushroom soup, raspberry candied prosciutto, prune and shiitake parmesan croute

Creation Pinot Noir 2013

A classic pairing with Pinot Noir due to the complementary earthy notes of the wine and mushrooms. The similarity imbues the pairing with incredible length and reverb on the palate, whilst the candied raspberry prosciutto adds fruit, freshness and salinity – truly a marriage of flavours – echoing the pure red berry fruit, minerality and great natural acidity that characterise Creation's Pinot Noir.

Grilled lamb loin, red pepper, mixed mushroom risotto and walnut cream

Creation Merlot 2012

The gentle natural acidity of the red pepper and mushroom reduction picks up on the freshness of the wine, resulting in a flavour explosion when the two meet on the palate. The sweetness of the lamb and the walnut purée add contrast to the nuttiness of the Merlot, also complementing the fine yet powerful tannin structure.

Impala and shiitake pie, king oyster and mountain cheese gratin

Creation Syrah Grenache 2013

This ever versatile, sly chameleon of the range features 80% Syrah and 20% Grenache, offering the perfect balance between

gentle pepper spice, dark fruit and savouriness – flavours of ripe black olive tapenade. The abundance of umami flavours present in the wine beautifully pairs with the rich savouriness of the pie, meatiness of the mushrooms and tangy salt of the aged mountain cheese.

Shimeji and hazelnut brûlée, almond and vanilla brittle

Creation Chardonnay 2013

A real treat! Lively cool climate acidity and fruit from the Chardonnay balance the creaminess of the dessert, while the subtle mushroom and hazelnut flavours combine with the almond and vanilla brittle to echo the subtle earthiness of judicious oak maturation. Beautifully rounded on the palate – the perfect way to end your meal.

With a focus on wine pairing and a motto of ‘what grows together, goes together’, Creation Wines’ tasting room sources 80% of its ingredients from within 80 km of the farm. The Nouvelle Mushrooms pairing is a prime example of the great relationships that are built when using local producers – with the added benefit of reducing what Creation Chef Warwick Taylor has dubbed his ‘carbon food-Print’.

Win Tickets for The Big Bottle Festival!

4 Tickets worth R450 each to be Won

The Big Bottle Festival to be held on 30 August 2014 at The Reserve, Taj Hotel, Cape Town is a wine and food event not to be missed. Creation offers two lucky winners the chance of winning two tickets each to this glittering event. To enter the competition, go to www.facebook.com/creationwines or twitter.com/creationwines.

The Art Of Creation

Discover the fine art of winemaking in our 8 part series of blogs. Each will cover a key step in the winemaking process, from grape to glass, revealing some of the techniques used and

fascinating facts about our farm and cellar. With commentary on topics as diverse as soil structure, canopy management and the effects of oak maturation the series aims to give the wine appreciator some insight into the various aspects that contribute to the unique qualities in every bottle of Creation. The Art of Creation: the ultimate expression of place and provenance – shaped by the winemaker's experience in our unique cellar to create wines of rare elegance, balance, distinction and finesse. [Click here](#) to read the first blog on The Art of Winemaking: Terroir.