

WhalePOD inspiration

Rosé.

Pure

As Whale Season reaches its peak, Chef Tullishe le Roux from The Eatery in Hermanus has created a three course menu inspired by the WhalePOD Spyhopping Rosé 2014.

Irresistibly 'Turkish Delight' pink and shiny in the glass, this delightful wine tempts with a gorgeous array of berry aromas interwoven with a gentle whiff of rose petal. The palate is lively and refreshing with mouth-filling raspberry flavours and a hint of pomegranate leading to a tangy, savoury aftertaste. According to cellarmaster Jean-Claude Martin the wine drinks beautifully now but will last for at least another two years. It is stylish yet unpretentious with lots of charm and great food pairing potential!

"If you had to ask me to describe the WhalePOD Rosé, the words that jump to mind are 'pink', 'delicious' and 'easy'. And it is the 'easiness' of this wine that wins me over time and again," says Tullishe, glass of rosé in hand. "Easy to drink and easy to pair with food and with this in mind I want to ensure that on the day the catering is also easy. Therefore I have decided that if I do a little bit of preparation the day before I can breeze through a great lunch for friends and family on the day."

Chef Tullishe le Roux's WhalePOD Rosé Paired Menu

[Click here for the recipes.](#)

Fishcakes with Lemongrass and Coconut Broth

"The thing I truly love about this recipe is the fresh lemongrass broth that we serve with the fishcakes – zingy and light! The greatest thing about making the broth is that I

already have a glass of wine at hand to keep tasting with the broth; the trick is to add a little sugar as you go until you find the perfect balance between wine and broth.”

Confit Duck Leg and Sweet Potato Salad

“It’s amazing how well the sweet potato and mint work with the WhalePOD Rosé! Strange but true! You could substitute the duck legs with chicken legs.”

WhalePOD Rosé Jelly

“The great thing about this recipe is that you can use some leftover rosé from the day before – not that I can ever profess to having any left once I open a bottle!”

Hermanus’ most Famous Visitors

Every year from August to November, the small coastal town of Hermanus welcomes tens of thousands of tourists to its pristine beaches and cliff paths to witness the truly majestic sight of whales at play. [Click here to read further.](#)

October is Breast Cancer Awareness Month

In recognition of Breast Cancer Awareness Month, Creation is hosting a special Ladies’ Pink Tasting on 18 October from 10h30 to 12h00. Professor Justus Apffelstaedt from the Multidisciplinary Breast Health Centre will be the guest speaker. For more information and to book, [click here.](#)

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At Creation we pride ourselves on being the winner of the inaugural KLINK Yin and Yang Award for Best Food and Wine Pairing on a Wine Farm. You can help us win again this year by voting for us on our website, facebook or twitter.