

Creation Impresses at Restaurant Perceel in Holland

Creation's award-winning range of wines has been popping up in truly spectacular venues all over Europe as marketing director and co-owner Carolyn Martin continues her whirlwind tour. Renowned for creating wines of rare balance, elegance, distinction and finesse from our cooler-climate haven on the Hemel-en-Aarde Ridge near Walker Bay in Hermanus, Creation has a proud reputation for food and wine pairing.

The freshness associated with excellent natural acidity and the judicious use of oak that are hallmarks of cellarmaster JC Martin's winemaking style have continued to impress the most demanding of palates. Michelin starred Restaurant Perceel is situated in the historic and beautiful Capelle aan den IJssel in the Netherlands. (Click [here](#) to find out more.)

Carolyn recently joined the top team of Sharon Tettero and Jos Grootscholten of Restaurant Perceel and Robert Benier of Benier Global Wines to present a magical evening of wine pairing delights. Share in the pleasure by clicking on the link below to recreate the exquisite starter course of Seabream Tartare. The Creation Sauvignon Blanc Semillon blend to accompany this can be purchased for delivery within South Africa from our [online shop](#). Please contact info@creationwines.com to find out where to get our Sauvignon Blanc Semillon in other parts of the world.



Seabream Tartare with Goat's-Milk Cheese, Salty Peach, Kohlrabi & Buttermilk



Seabream is a mild, white fish belonging to the perch family and prized for its firm, tasty meat and relatively low bone content. If you can't source seabream, recommended substitutes include bass and red mullet.

The invigorating salty, 'cool sea breeze' bouquet of the wine echoes the freshness of the seabream. The tropical fruit flavours from the Sauvignon Blanc are in exciting contrast to the salty peach and vegetables of the dish while the lovely lanolin-like character from the Semillon finds its match in the goat's-milk cheese and buttermilk. All in all a delightful and distinctive pairing.

The full menu for the evening:

Seabream Tartare with Goat's-Milk Cheese, Salty Peach, Kohlrabi, Buttermilk – served with the 2015 Creation Sauvignon Blanc Semillon.

Baked Halibut with Leek, Slow Cooked Pork Belly, Crispy Potato and Vinaigrette of Smoked Tea (lapsang souchong) – served with the 2015 Creation Viognier and the 2015 Creation Chardonnay.

Chicken from Bommerig (small village in Holland) with Mashed and Baked Eggplant, Jerusalem Artichoke, Crumble of Spices and Chicken Reduction – served with the 2013 Creation Pinot Noir and the 2013 Creation Reserve Pinot Noir.

Slow Cooked Neck of Lamb with Salad of Brussels Sprouts, Sprout Leaves and Garlic – served with the 2012 Creation Syrah and the 2012 Creation Syrah, Grenache.

Cheese Selection – served with the 2011 Creation Merlot and the 2011 Creation Merlot, Cabernet Sauvignon, Petit Verdot blend.



Good News for Australian Wine Lovers

Last week Creation co-owner Carolyn Martin shared the news that the award-winning Creation wine range is now available online to Danish wine lovers. This week we're delighted to announce that due to popular demand our wines will soon (as from 8 December 2015) also be available to wine lovers in Australia. To order, click [here](#).

Bookings Open for December and January

With the summer holidays around the corner, we're now taking bookings for December 2015 and January 2016 – book now to avoid disappointment! Good news is that for the period 18 December to 15 January we'll be extending our opening hours until 19h00 for sundowners (excluding 24 and 31 December when we will close at 17h00 pm). Click [here](#) to see our new Sunset Tapas Menu available between 17h00 and 19h00 pm.

For those who like to get an early start to the day, we offer our 10AM 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 pairing options available for your visit. To book, call (028) 212 1107 or contact info@creationwines.com.

Highlights and Happenings on the Creation Calendar

Ranging from fun functions and sensational shows on the Creation Estate to maintaining a strong presence at prestigious wine events, we love to see you there! Here are some of the latest attractions.

HERMANUS

14 November at 9h00 – 13h00: Hermanus Country Market, Hermanus Cricket Club Hermanus A small market with a lot of soul. Where good friends meet, hug and eat... an amazing array of fresh organic produce, homemade delicacies, artisan breads, probiotic yoghurts, handmade cheeses, home smoked fish, happy hen eggs, and wheat-free bakes and local wines. For more information visit their [facebook](#) page.

CAPE TOWN

13 November, 9h30 – 16h30: Christmas Fair in aid of an upliftment programme for women, 24 Fernwood Avenue, Newlands Summer has arrived, so come and join us for another lovely day of cheese, wine, Christmas presents and lots more! Contact sharidickinson@gmail.com; tel. 082 4906317.



28 November, 11h00 – 16h00: Family Day, 4a Helgarda Avenue, Hout Bay Join us for Hout Bay House Family Day! Visit a unique timber building, enjoy delicious Creation Wines, homemade cakes and activities for the kids. For more info, click [here](#).

9 December from 17h30 to 19h30: Tuning the Vine After an

exciting 2014 launch event, Tuning the Vine takes to the hippest streets in Cape Town, linking some of the city's most exciting venues through a curated mid-week wine adventure. For more details click [here](#). Tickets available at Quicket online.



GAUTENG

13 November, 17h00 – 22h00: St Benedict's Food and Wine Festival, St Benedict's College, Marcus Road, Bedfordview For more info contact Erick at 078 728 2431 or erick@creationwines.com. Facebook page: <https://www.facebook.com/stbenedictscollegebedfordview>

KLINK Awards: Last Chance to Vote for Creation

Creation has won the KLINK Wine Tourism Award for Best Food and Wine Pairing at the Cellar Door twice. And thanks to all our loyal fans we're in the lead again! But we need your help to stay there. Voting for this prestigious award closes on **Friday 13 November** at midnight. So if you, your friends and family haven't voted yet, **NOW IS THE TIME!** Simply click [here](#) to vote. And please remind your friends to vote too.

1. **The Tapas Pairing**
2. **The Three Course Pairing**
3. **Artisanal Pairings (including the Cheese Pairing and the Charcuterie Pairing)**
4. **10AM Brunch Pairing**
5. **The Gourmet Secret Pairing**

6. **The Paradoxical Chocolate Pairing**
7. **Non-alcoholic Tapas and Tea Pairing**
8. **Surprise Pairing for Kids**

VOTE FOR US TODAY!