

# Creation Paired Tastings – Introducing our latest Stars

In combining winemaking showmanship with culinary artistry, gorgeous flavours with irresistible textures, Creation has gained an enviable reputation for our innovative and ever-evolving wine and food pairings.

“At Creation we believe that good wines deserve to be enjoyed with good food. That’s why innovative wine pairing, with scrumptious food complementing each wine, is an integral part of the Creation experience,” says Carolyn Martin.

And now we take pleasure in launching an exciting new menu that will take wine pairing to new heights. A menu featuring the evolution of our award-winning Canapé Pairing into an irresistible Tapas Pairing.

Carolyn elaborates: “The tapas will be slightly more substantial in size than the one-bite canapés and should satisfy most appetites as a complete lunch, with exciting variety and wine pairings taking centre stage. The increased complexity of each dish will allow us to demonstrate more depth in the pairings, creating a truly unique and multi-faceted pairing experience.”

More good news is that we cater for specific dietary requirements. If you are a vegetarian, lactose or gluten intolerant or follow a Low Carb Hi Protein eating plan, simply inform us when booking.

## The Tapas Pairing Menu

Creation Sauvignon Blanc – Pickled calamari, pawpaw, cucumber, pineapple, celery and radish

Creation Viognier – Almond and apricot, carrot and coconut,

pickled ginger

Whale Pod Rosé – Clam and leek, lemon, olives and tomato

Creation Pinot Noir – Duck breast, beetroot, goat's-milk cheese; raspberry and wholegrain mustard

Creation Merlot – Cauliflower, hazelnut, coffee, thyme, blue vein cheese, truffle

Creation Merlot, Cabernet Sauvignon, Petit Verdot – Short rib, beef reduction, pasta, parmesan  
Creation Syrah – Pork dumpling, umami broth

Creation Syrah, Grenache – Lamb, red pepper, chorizo, aubergine and black olive

Another thrilling newcomer is the Three Course Pairing Menu which will change weekly. This is where our chefs will let their creativity run wild, incorporating fresh local ingredients and unexpected combinations into a three course meal, each course enjoyed with a different wine. This option will replace our existing à la carte menu.

Click [here](#) to read more.

## **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.

### **CAPE TOWN**

**29 August: Casa Labia Sanlam Portrait Awards, 192 Main Rd, Muizenberg, Cape Town**

Tel: 021 788 6068 Email: [gallery@casalabia.co.za](mailto:gallery@casalabia.co.za)

**2 September: Chefs who Share – Exclusive Art Preview, Mercedes-Benz dealership in Century City** 100% of the money raised throughout the duration of the event will be donated to charities. For more info go to [ChefsWhoShare.com](http://ChefsWhoShare.com)

**10 September: Chefs Who Share – The Art of Giving, Cape Town City Hall**

For more info go to [ChefsWhoShare.com](http://ChefsWhoShare.com)

Tickets available at [tickets@chefswhoshare.com](mailto:tickets@chefswhoshare.com)

**12 September 9h00 – 14h00: Palms Market, The Palms @ Woodstock, 145 Sir Lowry Rd, Woodstock, Cape Town** Entrance is free. For more information go to [CapeMarkets.co.za](http://CapeMarkets.co.za)

**25 and 26 September 18h30 – 22h00: Matt Manning's One Ingredient, 7th Floor Innovation Centre, Black River Park, Observatory**

An interactive monthly dining experience designed for those who are as excited about what goes in to creating a beautiful dish, as they are about eating it. Cost: R650 per person.

Booking is essential: [MattManningChef@gmail.com](mailto:MattManningChef@gmail.com), +27 76 256 8654.

For more information go to [www.matt-manning.com/one-ingredient](http://www.matt-manning.com/one-ingredient).

## **PRETORIA**

**24 September 10h00 – 17h00: Fijnwyn Food and Wine Festival, Shokran Events Venue outside Pretoria** Come and enjoy delicious food and wine pairing and spend some quality time with family and friends. Tickets through [itickets.co.za](http://itickets.co.za): R130 Adults, Kids under 12 Free. For more info go to <http://www.fijnwyn.co.za>.

**30 Sept – 6 Oct: Tierlantyn'kies, 3Ci Zwavelpoort Atterbury Extension, Pretoria** A celebration of creativity for the young, old, moms, dads and little ones; for the collectors, the fashionistas and the connoisseurs. Apart from the more than 60 exhibitors selling a variety of goods, there are many food and deli stalls offering an assortment of delicious treats!

Tickets at the entrance. For more info go to <http://www.tierlantynkies.co.za>.

## **GAUTENG**

**26 & 27 September 11h00 – 19h00: Casalinga Festa de Primavera, Rocky Ridge Road, Off Beyers Naude Drive, Muldersdrift**  
Visitors will be treated to a fantastic selection of fine wines from 20 estates, olives, craft beer on tap, artisanal foods and crafts, as well as live music from some of South Africa's top bands. Adults R250, Children under 12 R90. For more info and to book, click [here](#).