

Jean-Claude Martin Inducted as Professionnel du Vin

Creation's cellar master JC Martin has been awarded the title of *Professionnel du Vin* by the South African chapter of the *Chaine des Rôtisseurs*. This international society is devoted to choice dining and the camaraderie of the table. It promotes the art of fine dining among both amateur and professional gastronomes, and supports the development of young culinary professionals.

The title was bestowed at a glittering gala dinner at the Table Bay Hotel where JC and Carolyn were accompanied by friends Celia and Rayno Rabie of Betty Blue Bistro in Hermanus, who were awarded the titles of *Chef Rôtisseur* and *Chef de Table* respectively.



Precious Pinot Noir

Some of us still remember the Merlot-bashing, Pinot-praising film *Sideways*, which upon its release in 2004 was said to have caused a steady rise in consumer awareness of Pinot Noir.

Since about the same time that *Sideways* was released, but for different reasons, South African Pinot Noir has been growing in popularity. This is mainly due to the increased access to quality grapes. With better grafting material available and as more and healthy vineyards on suitable sites reach maturity, South African Pinot Noir has been rising in stature, both locally and internationally.

Another reason for the increased demand for South African Pinot is the time and effort many local winemakers afford to producing their wines. Creation's Jean-Claude (JC) Martin agrees with many of his fellow winemakers: Pinot Noir (sometimes wistfully referred to as the 'heartbreak grape') can be tricky. Being a qualified viticulturist as well as a winemaker, JC is only too familiar with the challenges faced when cultivating what can be a fickle grape – the first being the selection of suitable clones for the terroir.

Pinot Noir is one of the most ancient cultivars with the earliest mention recorded in 1375, but with evidence of its existence stretching back as far as the Roman era, circa 100 AD. Over time mutations have resulted in a large number of Pinot Noir clones with distinctly varied attributes. This renders clonal selection a critical decision, as each clone has characteristics making it more or less suitable for the chosen site. Click [here](#) to read further.

Innovative Payment System Introduced

Creation has recently rolled out six Yoco wireless payment systems in our Tasting Room and to our regional sales people so they can accept card payments easily, anywhere, anytime.

The system works through an app on each person's I-Pod or smart phone and links to a powerful business portal. Transaction time has been reduced and reception problems eliminated – great news for the thousands of visitors we receive every month.

Make Gifting a Pleasure

To avoid the last minute rush, now is the perfect time to start thinking about how to spoil your friends, family, colleagues and clients this year. Take the guesswork out of gifting and choose Creation for a wide range of wines. Characterised by rare balance, elegance, distinction and finesse each wine is guaranteed to convey your highest esteem. We offer a choice of premium packaging plus the option to brand the packaging with your corporate logo or a personalised message.

The Riedel Stemless, O-to-go and Vinum glass ranges also make great gifts when combined with the wines they are designed to complement. For the discerning recipient combine a set of two Burgundy glasses with a selection of three Creation Pinot Noir wines, or select a gift set of white wines with Sauvignon Blanc glasses – the options are endless.

Simply contact joann@creationwines.com or click [here](#) to view our products online.



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

5 December 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

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.

FINE WINE EVENTS PRESENTS...



TUNING THE VINE

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WEDNESDAYS
07 OCT
11 NOVEMBER
09 DEC



13
AWESOME VENUES

