

The Secrets of a Sommelier

Wine is many things to many people: a luxury, a treat after a long day at work, a celebration on a special occasion. Wine can also be mysterious and sometimes even intimidating – especially the subtleties of wine etiquette.

This last week has seen the Creation sales force treated to a very special outing to Grootbos Private Nature Reserve, just outside Gansbaai in the Overberg. Grootbos is an exclusive venue boasting beautifully appointed accommodation in a pristine Fynbos Reserve. It attracts visitors from across the globe with a reputation for offering bespoke experiences.

Upon arrival Eben Bezuidenhoud, Sommelier at Grootbos, invited the attendees to learn more about some of the finer points of wine service in a fun and interactive training session which was enjoyed by all. You can follow Eben on **Facebook**.

Etiquette when presenting and serving wine is important not only because of the tradition associated with it, but also because of the atmosphere and emotion that a seamless experience can produce. The training session started with a talk on the importance of understanding style and preference – wine is all about personal taste and it is part of our mandate as ambassadors of Creation to expertly assess and fulfil the needs of our clients. This requires a broad understanding of both local and international wine styles and the ability to interpret the relevant information and offer the best example from our broad range of premium estate wines.

Eben encouraged everyone to expand their frame of reference by tasting as many wines as possible from as many areas as possible and distilling this information into an easily accessible mental rubric that would allow us to best accommodate the tastes of our visitors. Once a preference has been established the presentation and serving of wine is

central to its enjoyment: wine service should be effortless, unobtrusive and yet comprehensive.

To read more, click [here](#).

Wine Word of the Week: Balance

Every bottle of wine contains elements such as tannin, sugar, alcohol and acid. These structural components influence the weight, mouthfeel and style of the wine. When these various elements as well as the dominant flavour profiles come together harmoniously, the wine can be described as 'balanced'. Balanced wines tend to be more age worthy and more food friendly as no one component overwhelms the rest.

Creation by Kamers in Hermanus



'n Verskeidenheid heerlike happies, geskep deur o.a. The Eatery op Hermanus en Nic van Wyk (Kokkedoor-sjef en -beoordelaar, asook eienaar van Bistro 13 op Stellenbosch) sal voorgesit word. Die wyn-en-kospasmaats word deur Creation se kundige personeel bedien – 'n proe-ervaring soos min!

Vanjaar bied Creation hierdie unieke proe-ervaring by Hermanus Kamers 2015 van 24 tot 27 September aan. Die landgoed word as't ware na Kamers gebring met 'n verskeidenheid keuses soos 'n onvergeetlike wyn-en-kospasmaatservaring, wynproe en 'n

wyn-en-kosteater. By dié teater gaan gassjef Nic van Wyk van Kokkedoor-faam geregte uit die boonste rakke voorsit om Creation se wyne te komplementeer.

Vir meer inligting oor Creation by Kamers: <http://kamersvol.com/events/kamers-hermanus> of kontak Dieter Odendaal by dieter@creationwines.com. Daar's talle pryse te wen!

Hier's die program vir Creation Wines se Proe-en-Pas-Teater. Koste is R50 per persoon.

Donderdag:	14h00	Creation-Wynproe
Vrydag:	11h30	Creation-wyne met bypassende laat-ontbytgeregte deur The Eatery
	13h00	Creation-wyne met bypassende geregte deur Nic van Wyk geskep
	16h00	Creation se Sjokolade-en-Wynpasmaats
Saterdag:	11h30	Creation-wyne met bypassende laat-ontbytgeregte deur The Eatery
	13h00	Creation-wyne met bypassende geregte deur Nic van Wyk geskep
	16h00	Creation se Sjokolade-en-Wynpasmaats
Sondag:	12h00	Creation-Wynproe

Tierlantyn'kies is back!



Creation is proud to once again participate in Tierlantyn'kies – the original 'kuier- en koopfees' – where more than 60

exhibitors who sell a variety of goods, including jewellery, gifts, toys, clothing, leather goods and décor items come together under one roof. There are also many food and deli stalls offering delicious treats and of course patrons can enjoy a glass of Creation wine, while being entertained by local musicians. Kids aren't forgotten and the entertainment includes creative workshops, face painting and much more.

Be sure to join Creation for this celebration of creativity! 30 September to 6 October at 3Ci Zwavelpoort Atterbury Extension, Pretoria. Tickets at the entrance.

For more info go to <http://www.tierlantynkies.co.za>

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

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

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, +27 76 256 8654.

For more information go to 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: R130 Adults, Kids under 12 Free. For more info go to <http://www.fijnwyn.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](#).