

# **Chef's Choice – Chris Black, Bellevue Café, Durban**

In this popular series we feature selected restaurants from around the world. Each chooses a favourite Creation wine, tells us why and recommends a matching dish. This week we welcome Chris Black, owner and chef of *Bellevue Café* in Durban.

## **Chris says:**

Whenever Guy (Cluver – co-owner) and I compile our wine lists we always try to get Pinot Noir on there, because it goes so perfectly with the style of food we offer. We really like elegant wines that provide a multitude of experiences for our guests. And because Pinot Noir is a little bit different it makes the choice even more attractive. We are really grateful to Nkulu Mkhwanazi (Creation's brand ambassador in Durban) who introduced us to Creation's wines a few months ago.

Click [here](#) to read the complete blog and [here](#) to read more about the wine and to buy it online.

## **Creation Abroad: Never a Bull Moment!**

October will once again set a very busy and exciting schedule for both JC and Carolyn Martin as this vibrant couple take on numerous commitments in Europe. We look forward to reporting back ... In the meantime, here are some of the events they'll be hosting or attending:

### **CURE Shining Lights Dinner – London**

CURE UK is an independent UK charity and is a sister organisation of CURE International, the leading provider of specialist paediatric surgical care in the developing world. CURE's annual dinner will this year be held at The Orangery,

Kensington Palace on the 5th of October. A champagne reception will be followed by a sumptuous three course dinner beautifully paired with Creation's award-winning wines. There will of course be the opportunity to bid for exclusive lots in the live auction to raise funds for those in need. Should you be interested to book a ticket or a table for this great cause please click [here](#).

### **Fazenda Consumer Tasting – Liverpool**

On the 6th of October a tasting with WOSA will take place at the Fazenda Liverpool branch. This will be followed by a public wine tasting from 16h00 – 18h30 where no less than 12 of Creation's award-winning wines will be shown. To book your spot for the public tasting please contact Dayle Ohara [dayleohara@fazenda.co.uk](mailto:dayleohara@fazenda.co.uk).

### **Creation Wines Masterclass with Fazenda**

We're delighted to once again team up with Fazenda in Leeds and Manchester for a Creation Wines Masterclass. During the masterclass the guests will enjoy six different wines, learn more about the winery, our production methods and the food pairing characteristics of the wines. If you love wine and would like to learn more, this event is not to be missed. Cost: £10 (excluding the cost of the meal of £29.50). Dates: Leeds – 10 October, 18h30 – book at [leeds@fazenda.co.uk](mailto:leeds@fazenda.co.uk); Manchester – 11 October, 18h30 – book at [manchester@fazenda.co.uk](mailto:manchester@fazenda.co.uk). Book now to avoid disappointment!

### **Switzerland Open Day and Wine & Dine**

Another highlight on JC and Carolyn's exciting itinerary is the wine tasting taking place at Restaurant Palace in Biel on Saturday 15 October from 11h00 until 17h00. What's more ... on the 14th and 15th JC and Carolyn will be hosting Wine & Dine Evenings. On the 14th the event will take place at Restaurant Aux Trois Amis, Schernelz and on the 15th at Restaurant Palace, Biel. To make a reservation click [here](#).

JC will also be travelling to Amsterdam and Hamburg. For information on these private events click here [daniela@creationwines.com](mailto:daniela@creationwines.com).





## Einladung

Zur Degustation unserer Creation - Weine  
aus Südafrika

Herzlich laden ein:  
Carolyn & Jean-Claude Martin  
c/o H & R Martin  
Tel. G: 032 3318248/ N: 079 2771575

**Weindegustation:**  
Samstag 15. Oktober 2016  
von 11.00 - 17.00 Uhr  
im Restaurant Palace, Biel

### Wine & Dine:

Freitag 14. Oktober 2016 1900 Uhr  
Restaurant Aux Trois Amis Schernez  
Reservation unter 032 315 11 44  
mail@aux3amis.ch  
Wine & Dine: Preis pro Person CHF 100.00

Samstag 15. Oktober 2016 1900 Uhr  
Restaurant Palace Biel  
Reservation unter 032 313 22 22  
office@restaurantpalace.ch

Wine & Dine: Preis pro Person: CHF 100.00



**CREATION**  
Creating Wines of Distinction

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**Creation**

## in the News

Over the past few weeks there have been a number of favourable reports on Creation in the international media.



TAUS AUTHENTIC FOOD & DRINK

Having met JC at a dinner paired with Creation's wines at **Taus Authentic** in Chicago, Julia Burke wrote about the Creation Viognier: "... its mineral intensity and delicate structure made the aromatics seem welcome, not heavy-handed, with a finish that just goes on and on for days." Commenting on JC's winemaking style Julia says: "Like many of my favourite South African winemakers and winery owners, Martin is very old-world in his thinking (he's from Switzerland), and it shows in the elegance and restraint his wines display." To read the complete blog click [here](#).

In another article Tomas Maunier, sommelier and sales director of the Fazenda group, is quoted as saying: "Creation is one of the country's premium players, and we think their wines go extraordinarily well with our food offering." Click [here](#) to read the complete article.

In an article for the *Daily Mail*, Olly Smith, one of the Three Wine Men, comments on Creation's Viognier: "I've recently been wowed by South African examples, such as Creation Viognier". Click [here](#) to read the article.



Last but not least Lindsay Oram who attended the Circle of Wine Writers' dinner earlier this month with Creation's Carolyn Martin and Dieter Odendaal wrote: "We tasted through a range of Creation wines over dinner and there is clear house style. The wines all have fresh natural acidity; they are restrained with minerality and great fruit purity resulting in a range of very elegant wines." Click [here](#) to read the complete post.



## **Small is Beautiful, Bespoke and Boutique**

Did you know? The Hemel-en-Aarde Ridge is the third smallest ward/appellation in South Africa, comprising only 1004 ha. The only wards smaller are Papegaaiberg in Stellenbosch (574 ha) and Scherpenheuvel in Worcester (968 ha).

## **#CreationTimeLapse throughout the Season**

Participate in our social media time lapse! From Saturday 1 October until the end of April 2017 we are going to track the seasonal changes at Creation. To share in this beautiful time lapse all you need to do is take a photo from a certain spot in the garden, with you in it, or just the panoramic view, it's up to you – then post it on social media with the hashtag #CreationTimeLapse.

## **Classic Chardonnay Celebration in Hermanus**

The Hemel-en-Aarde has become famous for its Pinot Noir and Chardonnay. And now the producers of this unique wine area have decided to share their beautiful Chardonnay with wine lovers at a dedicated Chardonnay festival. The Classic Chardonnay Celebration takes place at the Thatch House on

Saturday, 19 November and will focus on the exceptional quality and distinctiveness of the Hemel-en-Aarde's cool-climate Chardonnays. The Creation team looks forward to participating in this exciting event. [Book now](#) to avoid disappointment.



## Welcome to our Little Piece of Paradise

Situated some 18 km from the coastal resort of Hermanus, Creation is more than a wine farm; it is a glorious destination where a warm welcome awaits young and old. Click [here](#) to make a reservation. Here are some comments recently made by our visitors:

*As usual the food was of a very high quality and the wine variety is just as good. A must visit any time you're in Hermanus. Kids are welcome and the creation story is a great one.*

– Viren B (TripAdvisor review)

*What an amazing venue, food, service and wine! We had an 8 course food and wine pairing and was well informed about the smells and tastes by Ethan. Our taste buds were definitely spoiled by delicious food and wine which always goes very well together with excellent service by the staff.*

– Judy Z (TripAdvisor review)

*Gourmet lunch with paired wines. R355 per person. The food*

*was excellent and the wines to match. Service was personal and informed. Altogether a perfect way to spend an afternoon. Great value for money if you enjoy good food and wine.*

– Frank F (TripAdvisor review)

## Events Calendar

### Hermanus

**24 September 9h00 – 13h00: Hermanus Country Market, Hermanus Cricket Club** A small market with a lot of soul where good friends meet hug and eat ... You can look forward to an amazing array of fresh organic produce, homemade delicacies, artisan breads, probiotic yoghurts, handmade cheeses, home smoked fish, happy hen eggs, wheat-free bakes and local wines. For more information click [here](#).

**19 November from 16h00: Hemel-en-Aarde Classic Chardonnay Celebration, The Thatch House, Hermanus** Imagine manicured green lawns, crystal blue waters, a delightful string quartet and world-class Chardonnay ... The Hemel-en-Aarde Classic Chardonnay Celebration takes place for the first time this year, focusing on the exceptional quality and distinctiveness of this area's cool-climate Chardonnay. While the spotlight will be on Chardonnay, other wines produced by the 13 winegrowers from the Hemel-en-Aarde will also be showcased. To purchase tickets click [here](#).

### Cape Town

**12 October 17h30 – 21h00: Tuning the Vine** Tuning the Vine #InnerCityWineRoute is an epic midweek wine tasting adventure including some of the hippest inner city venues and showcasing delicious South African wines and talented winemakers! Every Wednesday following First Thursdays, Tuning the Vine fills the City streets with hundreds of happy wine tuners, helpful wine fairies and loads of wine loving fun. Starting time is 5.30 pm

and tastings end at 8.30 pm. Venues are open till late so you can stay wherever you are and continue to have fun. Online ticket sales are available at [Quicket](#).

## UK

**6 October 16h00 – 18h30: Fazenda Consumer Tasting, Fazenda, Liverpool** Do not miss out on the chance to taste no less than 12 of Creation's award winning wines at Fazenda in Liverpool. To book your spot for the public tasting please contact Dayle Ohara [dayleohara@fazenda.co.uk](mailto:dayleohara@fazenda.co.uk)

**10 October 18h30: Creation Wines Masterclass with Fazenda, Leeds, UK** The first masterclass in collaboration with Fazenda will take place at Fazenda's Leeds branch. If you love wine and would like to learn more, this event is not to be missed. Cost: £10 (excluding the cost of the meal of £29.50). Book your spot here [leeds@fazenda.co.uk](mailto:leeds@fazenda.co.uk) to avoid disappointment.

**11 October 18h30: Creation Wines Masterclass with Fazenda, Manchester, UK** The second masterclass in collaboration with Fazenda will take place at Fazenda's Manchester branch. If you love wine and would like to learn more, this event is not to be missed. Cost: £10 (excluding the cost of the meal of £29.50). Book your spot here [manchester@fazenda.co.uk](mailto:manchester@fazenda.co.uk) to avoid disappointment.

## Switzerland

**14 October 19h00: Wine & Dine Evening, Restaurant Aux Trois Amis, Switzerland** Join JC and Carolyn in the first of two Wine & Dine evenings. The cost for this event is CHF100. If you wish to attend please email Restaurant Aux Trois Amis [mail@aux3amis.ch](mailto:mail@aux3amis.ch)

**15 October 19h00: Wine & Dine Evening, Restaurant Palace, Biel, Switzerland** The second Wine & Dine evening takes place at the Restaurant Palace in Biel. Reservations for this event can either be done by calling 032 315 11 44 (D. Lauper) or via

email [office@restaurantpalace.ch](mailto:office@restaurantpalace.ch)