

Elation. Celebrate Life!

Last week saw the long-awaited Nice Visits Creation dinner taking place in the Tasting Room. One of the highlights of the event was the newly released Elation Méthode Cap Classique.

The maiden Elation MCC is an exquisitely crafted blend of Chardonnay and Pinot Noir. Classified 'Brut Nature', the wine contains only natural residual sugar and is delightfully crisp with a generous dash of exuberance and an elegant touch of finesse. Pour a glass and watch the tiny beads perform a lively cabaret. Then take a sniff ... the gentlest aromas of lemon blossom and dried apple emerge, followed by wild strawberry and hints of fresh brioche. On the palate well-integrated flavours of grapefruit and dried apple are accompanied by fresh minerality – elusively savoury like wet pebbles on a beach. An utter joy to the senses, the Elation MCC is the perfect way to celebrate with family and friends over the coming Festive Season.

Click [here](#) to read the complete blog.

Sommelier Michael from Jan Restaurant Talks Creation Wines

We were pleased to welcome sommelier Michael Schmitt from Jan Restaurant in Nice to the Tasting Room last week. Click [here](#) to view his take on the wines listed in his restaurant: Creation Viognier, Creation Pinot Noir and Creation Syrah, Grenache.

DrinksFeed Team at Creation

It was a pleasure hosting Jan Laubscher and Anel Grobler from the DrinksFeed team this past weekend. Below are some highlights of their visit.



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unset Menu Times

With the Festive Season around the corner we're pleased to announce that our Tapas Sunset Menu will be served from 16 December 2016 until 6 January 2017 and that we will be open until 19h00 during this period.

Please note that Creation reserves the right to change the tapas menu through the course of the season. When making a booking please stipulate dietary requirements in advance. Click [here](#) to make a reservation.

Please note: We will close at 16h00 (4 pm) on 24 December and will be closed on 25 December. We will also close at 16h00 (4 pm) on 31 December and will be closed on 1 January 2017.

Giving Back to the Community

A big thanks once again to those supporting the Hemel-en-Aarde Community Project. We were lucky enough to get a sponsorship from Ford Hermanus to fund a bus for transporting the children. Our aim is to raise R600 000 and now the sum of only R170 000 remains to be raised! Should you want to make a donation towards changing these children's lives, please contact Elizabeth from the Pebbles Project at: elizabeth@pebblesproject.co.za.

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:

We went for a tasting menu with different wines to accompany each course. The quality of the food and wines were just perfect! Our server was knowledgeable and helpful and I really cannot recommend this too highly. We went on the 'wine safari' vehicle which collected us and dropped us at our hotel in Hermanus – driving would have been impossible.

– Clival (TripAdvisor review)

We visited Creation on November 9th 2016. We had the 8 course Tapas menu and really enjoyed it. The quality of the food courses was excellent. The accompanying wines kept coming with a different wine taste for each course. Eight wines for eight courses. We spent a very happy afternoon at Creation. With everything from welcome to departure being memorable.

– Matt47Coventry (TripAdvisor review)

We pre-booked the tapas and wine pairing and we were not disappointed. After a sticky start – probably due to not listening – the tasting unfurled as we relaxed. Some beautiful food courses and great wine matches. 2 hours just flew by. The owners were with friends at a nearby table and seemed completely relaxed with the way everything operated. The location is just so beautiful. Everything was perfect!

– Mark4694 (TripAdvisor review)

Events Calendar

Hermanus

26 November 9h00 – 13h00: Creation at the 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](#).

Namibia

25 November 18h00: The Great Winemaker's Dinner, Gathemann House, Windhoek

You are invited to spend an evening with renowned wines and delectable food under the guidance of well-known winemaker JC Martin at Gathemann – the pulse of Windhoek. To book, call **00 26 461 223 853** or mail gathemann@mweb.co.za.



The Great Winemaker's Dinner

WITH JC MARTIN

You are invited to spend an intriguing evening with renowned wines and delectable food under the guidance of well-known winemaker JC Martin at Gathemann - the pulse of Windhoek!

WHEN: 25 November 2016. **TIME:** 18h30 onwards. **WHERE:** Gathemann, Windhoek, Namibia
TO BOOK: 0026461223853 or mail: gathemann@mweb.co.za **RSVP:** 23 November

CREATION
Creating Wines of Distinction

Gathemann
Restaurant



Hemel-en-Aarde Rd PO Box 1772 Hermanus 7200 South Africa. GPS: S34 19'54.40" E19 19' 54.92"
www.creationwines.com tel: +27(0)28 2121107 fax: +27(0)28 2121127 info@creationwines.com