

# Sommelier's Choice – Part 11

In this popular series we feature selected sommeliers from top restaurants around the world. Each chooses his or her favourite Creation wine, tells us why and recommends a matching dish. This week we welcome Gina Neilson from the modern, elegant *9th Avenue Bistro* in Durban.

## Gina says:

One of my favourite places on earth is the Hemel-en-Aarde; it is surely one of Mother Nature's proudest achievements. I've had a love for this wine producing region for ages, but especially after we've visited last year. Creation stands at the very top of the valley. If you haven't been yet, I urge you to go. I find Carolyn and Jean-Claude's passion for producing wine remarkable and it shows in every bottle.

Click [here](#) to read more.

## Good News from the Cellar

We are very excited to announce the release of the 2015 Creation Syrah, Grenache which will now take the place of the 2014 vintage on our pairing menu. Jean-Claude Martin, Creation's viticulturist and winemaker, had the foresight to plant one of Vititec's first virus-free mother blocks post-apartheid at Creation. (During the apartheid years virus-free vines were unobtainable.) Healthy vines produce grapes of great quality and 2015 was climatically an exceptional year for us. Among the many accolades for the sought-after Syrah, Grenache blend is the fact that the 2014 vintage was selected as Grand Cru National Champion in its class at the recent National Wine Challenge. The wine beckons with alluring aromas of ripe black olive complemented by whiffs of pepper. It is a well-endowed Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.

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

## Vineyard Hotel Tasting for @Home Launch of Masterchef George's Cookware

Creation Wines was invited by the Vineyard Hotel and @Home to do a tasting at this exclusive event – and it was amazing having front row seats to see celebrity chef George Calombaris of Masterchef Australia launch his new cookware, now available at @Home. Thank you George for the inspiration which we'll certainly share with our Culinary Team!

You can follow George on Twitter [@gcalombaris](#).

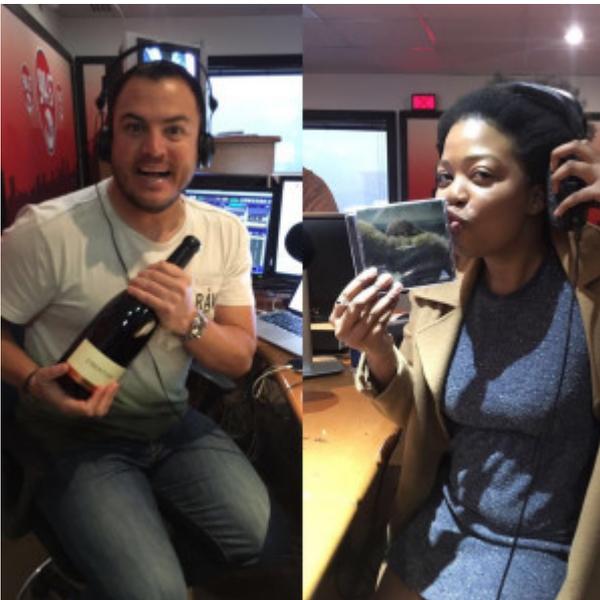


## Italian Feast in Pretoria

Creation Wines recently joined forces with Ritrovo Ristorante in Pretoria for an Italian feast with our award-winning wines, perfectly paired dishes and great company. Thank you Chef Forti, for hosting us and for your warm hospitality. Click [here](#) to reserve a table if you are in the area.



## Creation on the Air



Creation featured proudly on the 'Give a Gift' KFM Breakfast Show on Monday morning when a magnum of Creation Syrah Grenache was given away. Thanks Liezl, it was great having you here in the Tasting Room on Saturday.

A big thank you too to the KFM Breakfast Team for all their amazing community work and projects!

Follow the KFM Breakfast Team on Twitter: [@sboshmafu](https://twitter.com/sboshmafu), [@Ryan0ConnerZA](https://twitter.com/Ryan0ConnerZA), [@liezlv](https://twitter.com/liezelv) and [@deon\\_bing](https://twitter.com/deon_bing).

## La Cité du Vin

On Wednesday, 1st of June, France made the dreams of wine lovers all over the world come true with the opening of their brand-new 'city of wine'. Situated in Bordeaux, La Cité du Vin is a unique venue for culture and recreation where wine comes to life through an immersive, sensorial approach, all set

within an evocative architectural design. La Cité du Vin gives a different view of wine, across the world, across the ages, across all cultures and all civilizations. At Creation we're proud and excited to be a part of this wonderful venture with the 2014 Creation Reserve Pinot Noir featuring during the opening at the WOSA stall and two of our wines, the 2015 Creation Reserve Pinot Noir and the 2015 Creation Chardonnay, available at the wine bar called 'Latitude 20'. For a virtual experience of this magnificent establishment click [here](#).

## Exciting SOSA Demonstration

Two of our chefs, Jaco and Eleanor, recently attended a demonstration by SOSA at the Wild Peacock Emporium. The company's main focus is to constantly improve their product lines by always focusing on the highest technology and innovation. It is the first time they have done a demonstration in South Africa and although we have been using some of their products it was amazing to see what more they have in store. The Creation Culinary Team is very keen to implement what they have learned at this workshop in the Creation kitchen saying that the effectiveness of their products will certainly lead to even more innovative culinary creations!



## National BBQ Week in the UK

With the UK celebrating their 20th annual national BBQ Week from 30 May to 5 June 2016, the Creation Culinary Team has decided to help them celebrate! Click [here](#) for the menu of their South African inspired braai.



## Welcome to our Little Piece of Paradise

Situated some 18 kilometres 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 a few comments recently made by our visitors:

*What a treat this was! Beautiful weather, fabulous company and the joy of experiencing well matched food and wines. There's nothing we like better than a great lunch. This was amongst the best. We will be back. – Exmothian1 (TripAdvisor review)*

*We were greeted with a warm welcome. We didn't make any reservations as we decided in that moment to visit Creation. When we arrived the place was fully packed, yet we were still warmly welcomed and soon they arranged a place for us. The wines were really great and the staff very friendly and enthusiastic. The best wine tasting experience in Hermanus and in the greater Hemel and Aarde Valley. Creation has absolutely no competition. We can't wait to visit the*

*beautiful Creation again soon. – Melindi01 (TripAdvisor review)*

*The first thing I have to mention is we went for the secret pairing and were a little anxious that my 12 year old daughter would be bored whilst we had lots of fun. We should not have worried, the staff set up a special food and drink pairing just for my daughter along with plenty of interaction about what food worked with which drinks. I obviously can't say too much about the secret pairing – otherwise it wouldn't be a secret and it might spoil your experience. Any tasting experience is enhanced by enthusiastic staff who love what they are doing. The food we had was excellent and the secret twists in the pairings were lots of fun. – Say-it-Straight (TripAdvisor review)*

*What an incredibly fun, interesting and cool experience! Went with my boyfriend, dad and girlfriend and oh, what an amazing day! We were going to visit other wineries but we had such a good time at Creation! It was a sunny day, sat outside and it was super busy but our wine expert was Stephanie (how lucky we were to have her) and she was super knowledgeable, cheeky and made the whole experience even better than it would have been if we just had the amazing wine. Thanks so much for the Syrah/Grenache and the Viognier is a total must have, special and interesting! Must go – relax and enjoy the beautiful mountain hemel en aarde views! – (TripAdvisor review)*

## **Events Calendar**

### **Hermanus**

**4 June, 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](#).

**17 June 18h30: The Art of Wine and Food Pairing, The Eatery, Hermanus** An exciting four course set menu paired with Creation's award-winning wines. For more information contact [eateryhermanus@gmail.com](mailto:eateryhermanus@gmail.com).

## **Cape Town**

**3 June 18h00 – 21h00: Old Mutual Trophy Wine Show Public Tasting, CTICC, 1 Lower Long Street, Cape Town** Buy your tickets now for tastings of the 2016 Old Mutual Trophy Wine Show's winning wines. There are over 80 producers and more than 140 winning wines. Tickets at Computicket or at the door – R190 pp.

**8 June, 17h30 – 21h00: Tuning the Vine, HQ Restaurant, 100 Shortmarket St, Cape Town** Returning for its fourth #Innercitywineroute adventure, Tuning the Vine continues to rock the city with wine. With last year's events drawing some 4 000 on-foot wine tuners, this year's Tuning the Vine has once again created some good wine experiences on the hippest streets of the City. For more details click [here](#). Tickets available at [Quicket online](#) – or collect a ticket at one of the ticketing stations at 91 Loop and Orphanage Cocktail Emporium.

**10 June 17h00 – 20h00: Chardonnay and Pinot Noir Celebration – Wine Concepts, The Vineyard Hotel, Colinton Rd, Newlands** Wine Concepts will host their 6th exclusive Chardonnay and Pinot Noir Celebration at The Vineyard Hotel in June. Guests will be treated to a fine selection of Chardonnay and Pinot Noir wines from over 40 of the country's top producers. All the showcased wines will be available for purchase. Tickets obtainable via [Webtickets](#), or at any of the Wine Concepts branches or at the door on the evening, subject to availability. Tel: (021) 671 9030 or (021) 426-4401.

**27 July 17h00 – 21h00: Annual Red Wine Review, The Table Bay Hotel, V&A Waterfront, Cape Town** Caroline's Red Wine Review is one of the most important annual events on the South African wine calendar, and dates back to 1988. It showcases some 60 wineries that have consistently achieved the highest accolades in all top competitive platforms. Each of the selected wineries is invited to show just one wine for tasting by the public. This must be their flagship wine, and it will be shown by the winemaker personally. Tickets at R200 are available exclusively at [Computicket](#). Numbers strictly limited to 400 guests. Bookings open 1 July 2016.