

# Sommelier's Choice – Part 5

In this popular series we feature selected sommeliers from top restaurants around the world. This week we welcome Maarten Koek from *Restaurant Perceel* in Capelle aan den IJssel, Holland. Maarten is also a cheese expert who recently received the title 'Beste Fromager van Nederland'.

In the two years since the opening of the restaurant it has been awarded a Michelin star and received the Capelle Entrepreneur of the Year award while Chef Jos Grootsholten was named 'Promise of the Year' by the independent restaurant and hotel guide, GaultMillau. To read more about the restaurant or to make a reservation, click [here](#).

## Maarten says:

We became acquainted with Creation and its wines in November 2015 when Carolyn Martin visited us and we hosted two memorable wine and food pairings (lunch and dinner) which were so successful that our guests are still talking about that Sunday!

One of our favourite Creation wines is the Syrah, Grenache blend from the year 2013. It is the perfect match for Chef Jos Grootsholten's famous Iberian Pork Cheeks which is cooked for 48 hours at 64 degrees Celsius to release the intense, natural flavours of the meat and reward with a soft, juicy texture. Jos serves it with red cabbage, red currants and onions in different preparations. The red cabbage contributes freshness, the red currant acidity and the different onion preparations sweetness – all in all an ideal dish for the cooler seasons lying ahead in South Africa.

Click [here](#) to read the complete blog and [here](#) to go to our online store.

# 10th Anniversary of our First Vintage

Yes, it was ten years ago that the maiden Creation vintage was harvested – and how have we grown since then! In this series we feature the memories of some of our clients, starting with Ralph Fuch, Wine Educator at the German Wine and Sommelier School in Germany.

*When I visited South Africa in 2008 a friend told me that there was a new winery in the Hemel-en-Aarde run by a Swiss winemaker, JC Martin. On our arrival there the Tasting Room was completely empty – not a single chair, nothing! The guest toilets had just been completed the day before we visited and the kitchen wasn't equipped yet. There were no guests, just us, but JC gave us a tour of the winery. We tasted a few of his wines and I remember that the 2006 Bordeaux-style blend impressed me most. It was a young and wild wine that was very much driven by its Petit Verdot part. I was anticipating that over time this wine will develop and all the rough edges will integrate well. I bought two cases of this wine and back home I put it to sleep.*

*The first time I cracked a bottle was probably in 2012. The wine was still too young! The next time I opened a bottle was in 2014. Yes! Now the wine did exactly what I was anticipating and interestingly the primary fruit had not fallen off!*

*When I planned my visit to Creation in August 2015 I learnt from JC that 2006 was his maiden vintage, so I decided that two of my bottles will travel back to their birthplace.*

JC comments: “Thank you Ralph! We tasted the wine and it is amazing how well it has matured.”

## Story of Creation

Take some time to have a look at the newly updated **Creation e-book** on our website or to browse through the printed version, visit us at the Creation Tasting Room.

## Welcome to our Little Piece of Paradise

From our award-winning wines with scrumptious tapas to match to the spectacular views from our famous terrace, a visit to Creation is always memorable. Click **here** to make a reservation.

Here are a few comments recently made by our visitors:

*This is a real hidden gem off the main route but absolutely worth a visit. Award winning wines and outstanding food made this a memorable occasion. I was very impressed to see that there are pioneering local schooling projects in their remote area ... a wine estate with a big heart and internationally renowned wines. We will support them into the future. – Liz B (TripAdvisor review)*

*We had a memorable time with a down to earth guide Ethan who talked us through the wine and food pairings like he had all the time in the world for us. Best wine and food pairing I've done in such a special venue. Kids joined us for a juice and meal pairing which was a nice and different touch. – KirstChan (TripAdvisor review)*

*Most fabulous wine and the most delicious food. Tasted the Chardonnay, Sauv Blanc and the Pinot. Outstanding!!! – Josephine Otten (e-feedback review)*

## Events Calendar

**Hermanus**

**2 April, 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**.

## **Cape Town**

**10 April, 14h00 – 17h00: Pinot Noir Tasting, Vineyard Hotel, Colinton Rd, Newlands** Forming part of the Vineyard Hotel's annual 'Tastes' calendar, this is a special festival for Pinot Noir aficionados, showcasing the wines of some of the best South African Pinot Noir producers. Guests are invited to sample an exciting variety, accompanied by canapés and live music. Cost: R215 per person and guests are encouraged to book early. To book: please **email** or call 021 657 4500.

**13 April, 17h30 – 21h00: Tuning the Vine** 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.

**4 May, 19h00: Fine Wining presented by Creation Wines at HQ Restaurant, 100 Shortmarket St, Cape Town** With summer coming to an end, HQ presents a winter series of 'Fine Wining'. Perfect for those colder Cape Town evenings. Booking is essential, call 021 424 6373 or **email** to avoid disappointment.

## **Gauteng**

**14 April, 18h00 – 23h00: Conversations at Hyatt Regency, Johannesburg** We are delighted to invite you to the Other

Foundation's third Conversations Johannesburg event for 2016. It will be hosted by Hyatt Regency Johannesburg in Rosebank. To learn more about the Hyatt Regency visit their **website** and see this perfect place to enjoy some great company, food and wine. Tickets are R190 and available on **here**. Don't forget to RSVP on **Facebook** to let others know you will be there.