

# Sommelier's Choice – Part 8

In this popular series we feature selected sommeliers from top restaurants around the world. This week we welcome the talented Joseph Dhafana from the internationally acclaimed La Colombe in Cape Town.

**Joseph says:**

*Creation Wines is very special to me in many ways. Firstly I was introduced to their wines by now a best female friend who relocated to Australia, Lara Levey. Secondly, Jean-Claude makes unique and honest wines with great consistency, using healthy grapes with minimum intervention. I personally believe wine is made in the vineyard and JC's wines reflect their terroir.*

*I chose the Creation Syrah, Grenache not only because those are my two favourite red grape varieties but also because they work so well together and amazingly when grown in a cooler region like Hemel-en-Aarde. When well made, the blend will be food friendly; yet having said that, it still remains important for the chef and the sommelier to work hand in hand to find the perfect pairing.*

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

## **New from our Cellar!**

We're delighted to announce the latest releases of two of our most popular white wines. The aromatic **2016 Creation Sauvignon Blanc** delights with scents of guava and ripe pineapple enhanced by minerally whiffs. It shows attractive tropical fruit, hints of cassis as well as fresh green pepper on the palate. The crisp natural acidity is characteristic of this elegant, cool climate wine.

Although little known in South Africa, Viognier is a cultivar which is becoming increasingly popular and production has escalated over recent years. Creation was the first in the Hemel-en-Aarde to plant this grape variety. Elegant and delicately aromatic the **2016 Creation Viognier** beckons with notes of apricot, white peach and coconut on the nose. On the creamy palate pure peach and apricot flavours mingle with exciting minerality, beautifully balanced by tongue-tingling acidity.

Click [here](#) to order online

## **The Latest and Tastiest from our Culinary Team**

At Creation our talented Culinary Team likes to keep things interesting. Among their latest innovations are three brand-new and scrumptious tapas dishes to accompany three of our wines.

Sauvignon Blanc: Calamari risotto, paw paw, pineapple, celery, radish, lemongrass, apple. Syrah, Grenache: Lamb, curry powder, rosemary, sun-dried tomatoes, pomegranate. Sauvignon Blanc, Semillon: Pear, green pepper, buttermilk, passionfruit.

Discover the pairing magic for yourself: visit the Creation Tasting Room soon! Book [here](#).



## Wine Word of the Week: Ampelography

Ampelography is the fascinating branch of botany concerned with the identification and classification of grapevines. The name is derived from the Greek words ampelos ('vine') and graphe ('description'). The study of ampelography was traditionally done by comparing the shape and colour of the vine leaves and grape berries. The development of DNA fingerprinting in ampelography in the early 1990s was a giant step forward as it proved to be a highly accurate way to identify grapevine varieties.

## 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:

*My wife and I had a most wonderful lunch to celebrate our 2nd wedding anniversary at the Creation restaurant. We arrived a little early but were immediately taken to our table. We had the 3 course lunch with wine pairing which was truly excellent. Each course was beautifully prepared with exquisite flavours and the wines were complementary and delicious. The attention to detail, both in the decor and*

*service were some of the best I've had in & around Cape Town.  
– brazzle2016 (TripAdvisor review)*

*I treated two of my staff to a wine pairing experience on a Saturday afternoon at this, my favorite wine estate. Our hostess was extremely knowledgeable and I lapped up all of the information she so freely shared when each course was delivered. We had booked for the 3 course meal and wine pairing but upon arrival were presented with the option to individualize our experience which we duly did. Our combinations consisted of the tapas pairing, chocolate pairing and dishes off of the main menu ... a truly memorable experience, in a setting that must be a piece of Heaven it is so beautiful and a journey for the palate that was amazing. Wish I could have left with more than 1 case of wine ☺ I will be back! Booking service was also exceptional, all done online and confirmed, no hassles. – keriduraan (TripAdvisor review)*

*Excellent experience, marvellous wines and service, if we in this area again we will definitely visit again. Thanks so much for the marvellous experience. – Ilona Pretorius (Creation Visitors Book)*

## **Events Calendar**

### **Hermanus**

**23 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](#).

**21 April, 18h00: Pik-'n-Wyn Fun(d)raiser at Great White House, Gansbaai** This will be a delicious food and wine pairing affair

in aid of the African Penguin and Seabird Sanctuary (APSS). The evening combines the talents of chef Shane Sauvage of La Pentola and Creation Wines. Shane's most recent cookbook, Cape Fusion, will be on sale. Creation recently developed the African Penguin Reserve wine brand with a percentage of sales going to the APSS. It is hoped that more funds can be raised through a charity auction at the event. Tickets at R400 pp are available via [anwynn@sharkwatchsa.com](mailto:anwynn@sharkwatchsa.com). Book before 18 April to avoid disappointment. For more information please call Brenda (076 061 3114) or Anwynn (060 971 0547).

## **Cape Town**

**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**

**30 April – 1 May, 10h00: Die Oesfees/The Harvest Festival at Leriba Hotel and Spa, Centurion** Join us for a day of family fun! More than 60 top wine farms, gourmet food, interactive cooking demonstrations presented by Johan Badenhorst (Voetspore) and professional chefs and much more ... Complimentary transfers from the Gautrain and secure parking close by. For more information call 012 660 3300 or email [management@leriba.co.za](mailto:management@leriba.co.za). Tickets at R150 from [Computicket](#).