

# High Days of Harvest – 2

No doubt about it: harvest is the highlight on our estate calendar. We're halfway through the harvest and feeling cautiously optimistic, as it is early days yet.

However, it's hard not to notice the smiles on the harvest and cellar teams' faces and that certainly tells a story! At the time of writing the following cultivars have been picked: Pinot Noir, Chardonnay, Sauvignon Blanc, Semillon and Viognier. We were lucky with rains at the right time and the blessing of the prevailing south-easterly wind from the Atlantic. This wind (known as the 'Cape Doctor') is characteristic to Creation on the Hemel-en-Aarde Ridge and served to dry the vineyards after the rain, preventing disease and keeping the vines and grapes healthy. To reward the weary, hardworking crew's efforts, the Creation Culinary Team treats them to fabulous and filling harvest fare. Thus Chef Jaco's menu of Roast Leg of Lamb served with Syrah Jus, Baby Carrots, Cranberry and Pistachio Swiss Chard and Honeyed Quince went down a treat!

Click [here](#) for the recipe and [here](#) to read the complete blog. To order our award winning wines online click [here](#).

## Oz Clarke in Hemel-en-Aarde

Oz Clarke, the renowned British wine writer, television presenter and broadcaster, recently visited the Hemel-en-Aarde Ridge where he tasted some of the ward's wines. We were happy to host him at Creation for the tasting which was followed by a scrumptious dinner at La Vierge.



### Pebbles in the (e)News

Creation is proud to be a founder member of the Pebbles Hemel-en-Aarde Education Project. The great strides being made by this project were recently featured on eNuus. Click [here](#) to

watch the clip and **here** if you want to contribute to this worthy cause.

## **Think Klink!**

Yes, it's Klink season again and at Creation we're delighted to be a nominee in the category that we love best: Wine and Food Pairing. As proud recipients of three Klink awards for Best Food and Wine Pairing we look forward to competing in the same category – now named 'Great Pairings' – once more.

Creation is a pioneer in the field of Wine and Food Pairing, offering no less than eight pairing options. Among these are the famous Tapas Pairing, the intriguing Secret Pairing, the scrumptious Brunch Pairing and the popular Kids Surprise Pairing. The latest innovations are Wine and Herb as well as Wine and Flower Pairings while a brand-new Vegan repertoire is being developed. In short: when it comes to Wine and Food Pairing, there's always something new and unique in the pipeline!

Wine Tourism South Africa's Klink Awards plays a proactive role in promoting one of South Africa's fastest growing sectors – the local wine tourism industry. Unlike other local wine awards, it is consumer-driven, interacting with wine lovers to solicit their feedback via votes and social media indicators regarding their favourite experiences.

**So, let your own experience be the deciding factor ... Do you feel Creation deserves to be Klink's 'Great Pairings' Champion? Then please go to [winetourismsouthafrica.co.za/sliceofsa/](http://winetourismsouthafrica.co.za/sliceofsa/), click on 'Great Pairings' and cast your vote – which is very important to us!**



## Creation at Constantia Fresh

This past weekend saw Creation showcasing our wines at the Constantia Fresh festival, one of the most prestigious outdoor wine events in South Africa. Setting Constantia Fresh apart from other festivals is the focus on 'freshness' – a vital part of food, wine and life. The theme was blue and white and our two colleagues Stephanie van Rooyen and Salome Geldenhuys were there to showcase our wines.



# 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:

*It is becoming popular to organize food and wine pairings at the wine estates. Creation was one of the first to start with it and they still are the best. We chose the tapas pairing again which includes 8 tapas sized bites and 8 different wines (sometimes you get even more other ones) to pair with the food. Our guide through this pairing was Tebs who did a great job explaining the combinations. Even though one or 2 dishes were not my favourite, I still enjoyed the pairing as the combination with the wines brought out the best of them and in general worked very well, sometimes to my surprise we experienced some great unexpected pairings. Other vineyards try to do the same but Creation does surprise with their daring combinations while most other vineyard pairings are straightforward. Also staff is great, last time Stephanie, now Tebs. Book in advance.*

– ekholland27 (TripAdvisor review)

*This was my second visit to Creation Wines, this time with friends, the first visit two years ago with family. The farm was busier this time but the service was friendly and fast, the food delicious and the pairings excellent.*

– Nicholas G (TripAdvisor review)

## Creation on WhatsApp

Great news for Creation lovers: we are now available on WhatsApp! For all bookings, other enquiries and wine orders,

feel free to contact us on **082 921 6435** if this is your preferred method of communication.

## **Events Calendar**

### **Hermanus**

**4 March 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**.