

# Taste the Terroir

At Creation Wines on the scenic Hemel-en-Aarde Ridge there's always something new to celebrate. The latest addition to their trendsetting repertoire is the Taste the Terroir Pairing Menu! Comprising a complimentary 'welcome' plus six delectable courses or chapters enhanced by seven award-winning wines, the menu will be launched on Thursday, 3 March.

Featured on the 2021 WINWSA list of the world's 50 most influential women in wine and spirits, co-owner and pairing guru Carolyn Martin firmly believes that what grows together, goes together. "By combining our cool-climate wines with the freshest of produce sourced from our local farmers and fishermen, we've created a wholesome recipe for the ultimate sensorial experience. Hence the title, 'Taste the Terroir'. Healthy eating options matter to our valued guests and we also want the Creation experience to be a feel-good one."

In 2019 Overstrand Hermanus was awarded UNESCO Creative City status for Gastronomy, the first on the African continent to receive this distinction. According to Carolyn this is mainly due to the outstanding local produce found in their pristine environment. With regional authenticity at its core, Creation's Taste the Terroir menu is a cornucopia of aroma, flavour, texture and colour.



Starting on a high note, Chapter 1 of the menu delights the senses with Guinea Fowl Terrine, Bratzeli and Pickled Grapes, artfully paired with the joyful and vivacious Creation Viognier.

The nearby Atlantic Ocean is one of the most critical influences on the Creation terroir and therefore the world-class quality of the wines. What better way to celebrate this than with fresh, local seafood? Chapter 2 offers Steamed Line-

caught Hake served with Dashi, Tahini Dressing and Pak Choi. A superb match for the Creation Sauvignon Blanc, Semillon with its invigorating, salty bouquet.



Another highlight on the menu is the Creation Reserve Pinot Noir paired with Overberg Lamb, Barley Risotto and Vine Leaf Salsa. “Overberg lamb with its naturally infused herb flavour (from the fynbos) is outrageously delicious and definitely on par with Karoo lamb. It is also one of my favourites with the Creation Reserve Pinot,” comments Carolyn. “We furthermore produce the country’s finest barley in the Overberg. Our vine leaf salsa prettily garnished with vine shoots lends rustic freshness, imparting a subtle nutty taste which picks up on the piquant spice in the wine.”

Something for the sweet tooth? Chapter 5 offers Gluten-Free Olive Oil Chocolate Cake with Sweet Potato Gelato and Coffee Sauce. This unique savoury-sweet dessert pays tribute to the Creation olive grove, says Carolyn. “Olives don’t only have to be savoury. Rich in nutrients, they offer delightful fruity

notes which beautifully harmonise with our Creation Fine Cape Vintage.” Chapter 5 however also pays tribute to the cheesemakers of the region, offering as an alternative a delicious selection of locally made cheeses with the Creation Roussanne, Viognier adding elegant freshness and finesse.

When Creation Wines was recently ranked No 10 in the 2021 World’s Best Vineyards survey and No 1 in Africa, Carolyn commented: “Our aim at Creation has always been to be one of the most loved and innovative wineries in the world, creating wines and experiences reflective of our exceptional terroir.” The Taste the Terroir Pairing Menu rises to the challenge. Please [click here](#) to see the complete menu and [here](#) to view the Vegan and Vegetarian menus.

Creation’s Taste the Terroir Pairing Menu can be enjoyed at R795 pp. Booking is essential – please make your reservation at [reservations@creationwines.com](mailto:reservations@creationwines.com), tel: 028 212 1107. We accommodate most dietary requirements and appreciate you informing us when making your reservation.

ENDS

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