

Smoked Paprika, Parmesan, Poppy Seed Biscuit
Chardonnay

Pinot Snack box
Pinot Noir

Spicy Soy Cashew Nuts
Viognier

When you heat liquid, it becomes volatile. Affect perception of tannins and acidity.

Horizontal pairing – marriage.
 Vertical pairing – contrast.

Liquorice Powder, Dukkah and Liquorice Puff Pastry Sticks
Syrah Grenache

Smell (80%) & Taste (20%) = Flavour. Smell is interlinked with our emotion (Sense of Place).

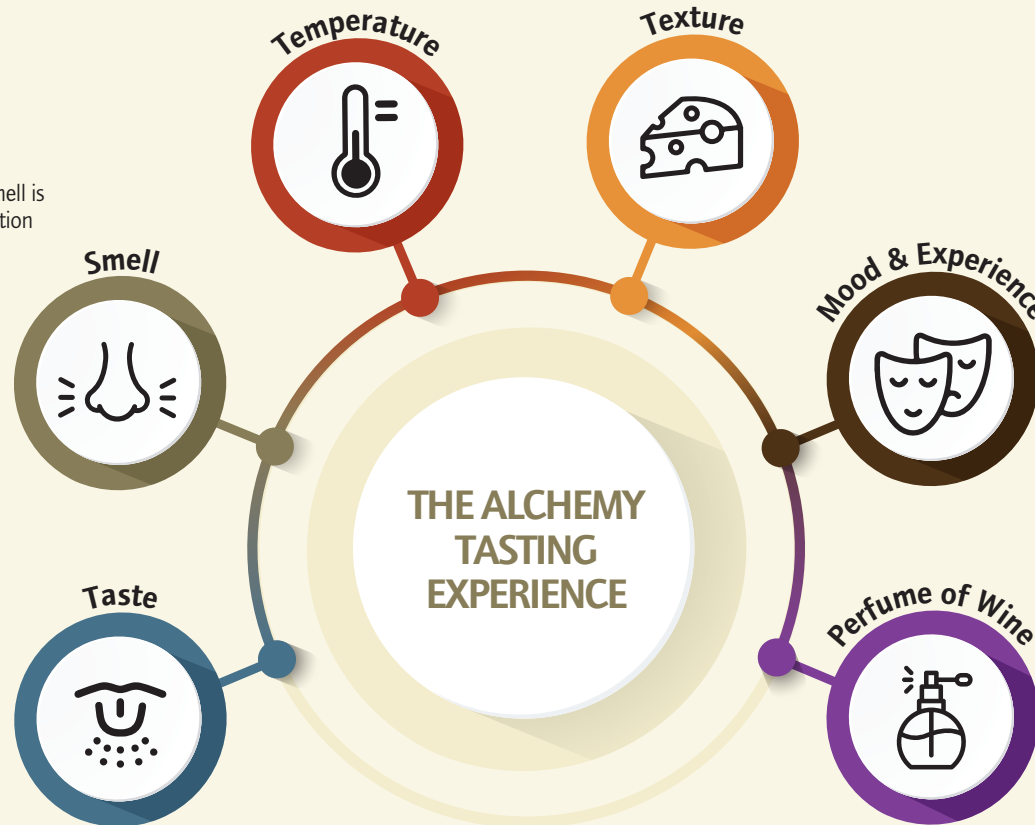
Sight, colour, context, umami. Atmosphere of the setting. Emotional engagement with the wine, food and company

Malton Salt, Benwickle Shell, Pickled Tomato, Foxenburgh and Pink Pepper from Spoorbread
Sauvignon Blanc

5 Elements: Sour, Salty, Sweet, Bitter, Umami 3 Main types of Umami. ('savouriness'):
 - Glutamate (in seaweed).
 - Inosinate (in fish).
 - Guanylate (in mushrooms).

Rosewater and Cardamom Spray, Turkish Delight
Grenache Noir, Viognier Rosé

Combining fascinating disciplines in wine: oenology and perfumery



Post and tag @creationwines

#creationmagic #lovecreationwines #virtualexperience
 #alchemykit #wineandfood

CREATION
 Creating Wines of Distinction

f t i g+ p y o
 Hemel-en-Aarde Rd PO Box 1772 Hermanus 7200 South Africa. GPS: S34 19'54.40" E19 19' 54.92"
 www.creationwines.com tel: +27(0)28 2121107 fax: +27(0)28 2121127 info@creationwines.com