

CREATION

A MEMBER OF THE BIODIVERSITY & WINE INITIATIVE

WINNER OF INAUGURAL KLINK AWARD FOR BEST FOOD & WINE PAIRING
ORIGINAL, DISTINCTIVE FLAVOURS. EXCEPTIONAL, HARMONIOUS MATCHES

setting the taste trend

WELCOME TO THE TASTING ROOM AT CREATION. WINE LOVERS FROM ALL OVER THE WORLD ARE DRAWN BY OUR PROUD REPUTATION FOR WINE AND FOOD PAIRING. A REPUTATION COMBINING WINEMAKING SHOWMANSHIP WITH CULINARY ARTISTRY; GORGEOUS FLAVOURS WITH IRRESISTIBLE TEXTURES. SIT BACK, RELAX AND TAKE YOUR PICK. OUR KNOWLEDGEABLE WINE AMBASSADORS WILL GLADLY GUIDE YOU THROUGH THE VARIOUS TASTE SENSATIONS.

Balance, Elegance, Distinction, Finesse - these are the hallmarks of every Creation wine. Our talented chefs take pleasure in adding their pairing magic.

WINE AND FOOD PAIRING

Creation Sauvignon Blanc 2014

Generously aromatic with intense guava, ripe pineapple and minerally whiffs. On the full-bodied palate the tropical fruit is joined by juicy notes of cassis and hints of green pepper. Crisp acidity contributes to the allure. glass/R24.00 bottle/R95.00

Creation Sauvignon Blanc Semillon 2014 (Available Aug 2014)

An invigorating salty bouquet, reminiscent of the fresh sea breezes caressing the vineyards, complemented by the fresh tropical fruit flavours from the Sauvignon Blanc and the lovely lanolin-like character from the Semillon. All in all a distinctive, terroir-expressive Bordeaux-style white. glass/R31.00 bottle/R122.00

Creation Viognier 2014

Elegant and delicately aromatic with attractive notes of apricot, white peach and coconut. On the creamy palate pure peach and apricot flavours mingle with exciting minerality, beautifully balanced by tongue-tingling acidity. glass/R25.00 bottle/R98.00

Creation Chardonnay 2013

On the nose glorious layers of sun-kissed pear and peach are enhanced by fresh minerality and a hint of vanilla. The full-bodied palate is in perfect harmony: generously fruity and subtly spicy, with well-judged acidity contributing excellent balance. glass/R37.00 bottle/R145.00

Creation Pinot Noir 2013

Intensely fragrant with a mélange of red berry aromas, elegant vanilla and a whiff of wood spice. These follow through on the full-bodied palate where soft, supple tannins contribute to the dense structure. glass/R46.00 bottle/R182.00

Creation Reserve Pinot Noir 2013

Gleaming garnet with a bouquet of spice - peppercorn and clove - supplemented by a delicate whiff of dried apricot. Smooth and complex on the palate: layers of dried fruit mingle with raspberry, cherry and piquant spice. glass/R73.00 bottle/R290.00

Creation Merlot 2012

Delightfully fruity, spicy aromas invite you in. On the palate, rewarding dark chocolate and mocha combine with generous ripe berry flavours, supported by the firm structure derived from judicious oak maturation. glass/R42.00 bottle/R168.00

Creation Merlot, Cabernet Sauvignon, Petit Verdot 2012

A Bordeaux-style blend in the finest tradition. The sumptuous bouquet tempts with generous blackberry and blackcurrant against a background of smoky oak. Taut and richly textured with well-integrated tannins. glass/R39.00 bottle/R154.00

Creation Syrah 2012

Generously aromatic with maraschino cherry and peppery spice interwoven with whiffs of violet. Lusciously ripe on the silky palate, yet with vibrant minerality to offer exciting complexity. Lingering echoes of anise and clove add to the allure. glass/R42.00 bottle/R168.00

Creation Syrah Grenache 2013

Alluring aromas of ripe black olive and whiffs of pepper beckon from the glass. Well-endowed and full-bodied, rewarding with intense flavours of ripe plum, black pepper and the smokiness characteristic of Syrah. glass/R39.00 bottle/R154.00

WITH CANAPÉS R125.00pp

Low carb high fat or Vegetarian options available, kindly ask your host.

Pineapple and basil gazpacho with scallops.



Apple, camembert and prosciutto tartlet.

Avocado and prawn with citrus and vanilla mayonnaise.

Beetroot, goat's-milk cheese panna cotta and lentil salsa.



Cauliflower and gorgonzola soup with sourdough herbed croûtes.

Rare roast Springbok, greens and valley mushrooms.

Asian five spice pulled pork wonton with prune and Darjeeling purée.

Buchu scented duck confit with Malay aioli.

WITH DISHES

Pineapple and basil gazpacho with scallops, cauliflower purée, caper and raisin. **Entrée R95.00**



Sweet corn, ginger, apricot spring roll with Asian salad and dipping sauce. **Entrée R65.00**

Avocado and prawn with citrus and vanilla mayonnaise, cucumber and baby leaves. **Entrée R75.00**
Crème brûlée, honey and rosemary scented with baked almond sticks and bee pollen. **Dessert R50.00**

Beetroot, goat's-milk cheese panna cotta and lentil salsa. **Entrée R65.00**
Raspberry schnapps cake, our traditional Swiss recipe with Turkish delight. **Dessert R50.00**

Cauliflower and gorgonzola soup, sourdough herbed croûtes and freshly baked bread. **Entrée R50.00**

Rare roast loin of Springbok, valley mushrooms, greens, fondant potato with smoked marrow, Bordeaux-style blend reduction. **Main R135.00**

Braised pork belly, five spice pork wonton with potato mash, prune and Darjeeling purée. **Main R130.00**

Roast duck breast and confit leg with buchu, sunflower seed potato purée, Syrah, Grenache syrup and shallot jus. **Main R135.00**

THIS MENU IS PRINTED ON 100% RECYCLED PAPER



PLATTER PAIRINGS

The cheeses and cold meats on our platters can be paired with individual wines. Your host will gladly advise you.

ARTISANAL CHEESE SELECTION R 90.00

A choice of our selected cheeses, preserves and compotes, and fresh bread.

ANTIPASTI PLATTER R125.00

Free-range, air dried and cured charcuterie, pickles, potted pork, mustard and fig compote, artisanal cheese, fresh bread. (R220.00 for 2)

CREATION SECRET PAIRING

R250.00 pp

Four magical entrée-sized surprises paired with four Creation wines. Pre-booking 24hrs in advance essential

YOUNG ADULTS MENU

WHAT TO DRINK WITH WHAT TO EAT R 75.00

5 delectable pairings of food with 5 surprise drinks!

Toasted cheese and tomato sandwich R 25.00

Add ham R 8.00

Chicken schnitzel with mash and peas R 40.00

Nutella pancake with ice cream R 35.00



BEVERAGES

Coffee R17.00

Tea (Rooibos, Earl Grey, Ceylon, Silver Moon) R18.00

Cappuccino R20.00

Espresso R17.00

Double Espresso R20.00

Hot Chocolate R16.00

Milk R 6.00

100% Pure Fruit Juice (Grape, Orange, Mixed Berry) R10.00

Mountain Falls Sparkling Water 750ml R15.00

PARADOXICAL WINE AND CHOCOLATE PAIRING

(duration: 20 - 30 minutes) R75.00 pp

Savour the spirit of Creation with *Passion, Charisma, Resonance and Déjà Vu*. The perennial debate surrounding the contentious pairing of wine and chocolate has inspired Creation to bring you our own *Paradoxical Wine and Chocolate Pairing*. Velvety smooth chocolates for optimal mouth-feel ... sensuous flavour profiling to offer you four fabulous matches.

NON-ALCOHOLIC PAIRING

R205.00 pp for 8 tea tastings

In the spirit of innovation and inclusivity, Creation offers a Tea and Canapé Pairing that runs parallel to our Wine and Food Pairing. Amazingly aromatic and richly rewarding - ideal for designated drivers, expectant moms and those who abstain for religious reasons.

DISCOVER CREATION ON FOOT

(duration 40 minutes) R95.00 pp

Spend a delightful 40 minutes amongst our fynbos and vineyards with a dedicated guide.

OUR MAIN SUPPLIERS

Our wines are paired with a menu based on fresh, locally grown produce, most of it coming from the Overberg region.

ADAMSKLOOF

When it comes to the creation of their Extra Virgin Olive Oil, brothers Johann and André Raats take no short cuts. Meticulous care, from nurturing the trees and picking the olives on their Hemel-en-Aarde farm to the final bottling, ensures superior quality. www.adamskloof.com

CAMPBILL BAKERY

On Camphill Farm in the scenic Hemel-en-Aarde Valley a delicious range of health breads are produced, using stone-ground flour. The bakery is also famous for its granola, rye and wheat rusks. www.camphill-hermanus.org.za

CORDALE FARMS

On Creation's neighbouring Cordale farm, conditions are ideal for the production of export quality apples such as Braeburn, Royal Gala, Pink Lady, Sundowners and Granny Smith. www.creationwines.com

GLEN OAKS PIG FARM

Owner Charlie Crowther's philosophy of farming is to raise happy pigs that graze on open pastures and forage under oak forests. Their natural, active lifestyle reflects his ethical farming practices and their diet, supplemented by acorns, ensures a flavoursome product.

Tel. 082 956 5196

NOUVELLE MUSHROOMS

South Africa's first large-scale gourmet mushroom producer is renowned for the excellent quality of its exotic mushrooms. Renewable, natural resources are used for spawning and growth and the fresh mushrooms are harvested daily from the Nouvelle farm in the Hemel-en-Aarde Valley. www.nouvelle.za.net

RICHARD BOSMAN'S QUALITY CURED MEATS

This highly rated charcuterie has its origins in Hermanus where Richard Bosman first started experimenting with free-range pork supplied by a friend. He has since made it his mission to perfect his craft and today enjoys an enviable reputation for top quality charcuterie, created in time-honoured Italian and Spanish traditions. www.richardbosman.co.za

THE EATERY

Beautiful artisanal sour dough breads supplied on request by chef Tullishe le Roux of The Eatery in Hermanus. Tel. 028 313 2970

IN HARMONY WITH NATURE

- Creation is a member of the Biodiversity & Wine Initiative (BWI) and committed to conserving its natural heritage by implementing long-term biodiversity as well as sustainability programmes.
- Creation complies with the sustainability guidelines laid down by the Integrated Production of Wine (IPW) scheme and its recent releases boast the proud 'green seal'.
- The Shark Alley wine label, created in conjunction with White Shark Projects, celebrates the survival of the rare Great White. The wines are available from www.sharkprojects.co.za and a percentage of the sales go to the South African Shark Conservancy. www.sharkconservancy.org
- Landmark Foundation - Leopard & Predator Project. Creation is supporting the Landmark Foundation's quest in saving predators and securing biodiversity within agricultural and protected land of South Africa. Creation is therefore a predator-friendly farm by allowing the natural process of predation to co-exist on our land, thus contributing to a healthy and balanced eco-system in the Hemel-en-Aarde area. www.landmarkfoundation.org.za



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CREATION

Creating Wines of Distinction

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