

The 'Harvest Story of Creation' is wine pairing at its best

 By [Ruth Cooper](#)

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I've experienced my fair share of wine pairings, but the pairing at family-run Creation Wines in the beautiful Hemel-en-Aarde Valley delivers the best marriage of food and wine I have experienced yet.

From the usual cheese and chocolate pairings to unique offerings such as gelato, vegan, brunch and even non-alcoholic, Creation really knows how best to complement its award-winning wines when it comes to food.



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However, the Harvest Story of Creation pairing is the one I would most recommend, five light but complex dishes are expertly paired with eight of the signature wines.

A perfect backdrop

A cool and rainy day with lush views of the Babylon Toren Mountain, contrasted by the warm, fireplace-blazing interior played the perfect backdrop to a lengthy wine-pairing lunch.



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A strong arty theme runs through the entire wine estate, not only in the naming of the Art of Creation collection but also through the eye-catching sculptures by Nanette Ranger on display in and around the restaurant.

First up was a welcome glass of the crisp MCC, the Creation Innovation. (Side note: the gorgeous label was designed using a painting by the son of the owners and wine-makers; Carolyn and JC Martin.)



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The fact that this wine farm is a boutique family-run one really shows, Carolyn joined us for the tasting and her and all the staff are visibly passionate and knowledgeable about the wines and really go out of their way to make all diners feel accommodated and welcomed.

The art of storytelling

The pairing is broken up into six chapters.



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Chapter one: Creation Sensation is a tasting of the fruity Sauvignon Blanc 2018 and salty Sauvignon Blanc Semillon 2017. This is a sensorial tasting so the wine is paired with a cut granadilla and bowl of salt to sniff before sipping – to best unlock the scents and flavours of the two whites.

Palates awakened, Chapter two: Creation Celebration is next. The delightfully stone fruit and berry-like Grenache Noir Viognier 2018 is paired with a light and fragrant cucumber and mint soup; a happy foodie marriage indeed.





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Chapter three: Creation Inspiration is an autumnal celebration; the creamy Reserve Chardonnay is paired with a succulent pork fillet with celeriac puree, apple chips, pickled apple and charred fennel. A perfect combo of sweet and savoury.

Chapter four: Creation Ovation sees a delectable serving of duck liver mousse, pulled duck leg, pickled beetroot, fresh raspberry, thyme jus and sorrel paired with the Reserve Syrah 2017. The richness of the duck liver mousse expertly harnessed by the addition of thyme in the dish and spicy, yet, fresh Reserve Pinot Noir 2017.





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Chapter five: Creation Generations involves both the complex Reserve Syrah 2017 and slightly easier drinking Syrah Grenache 2017 served with succulent *sous vide* rabbit served with carrot puree, truffle and smoked paprika jus.

Sweet conclusions

The final chapter, Creation Dedication ends things on a sweet note with a pairing of the velvety Fine Cape Vintage 2017 with a decadently rich black tea ganache with pear puree, blackberry, hazelnut dust and thyme.



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All in all, succinctly concluding a beautiful pairing and journey through the spectacular Creation Wines. For an artful and thoughtful wine pairing, I couldn't recommend the Harvest Story of Creation more.

The Harvest Story of Creation five-course eight-wine pairing is R570 per person and needs to be booked in advance via www.creationwines.com.

**Ruth Cooper was a guest of Creation Wines*

ABOUT RUTH COOPER

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