

THE LEGEND

Sarah's Creek is inspired by a great aunt in the Malherbe family, who as a child, used to bide her time on the way to school by taking the scenic route via her favorite creek, to absorb the sounds and sights of nature.

Time was of little concern for this young adventurer as she jumped from stone to stone across the creek, stopping only to admire the mesmerizing dragonflies and butterflies hovering above the water.

Today, our wines are allowed to mature in an identical timelessly-carefree sense, absorbing nature to develop our decadent flavours.

EXPLORE OUR WINES

CONTACT DETAILS

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STAY IN TOUCH



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www.instagram.com/sarahscreekwines



SARAH'S CREEK
SOUTH AFRICA

www.sarahscreek.co.za

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Playful by nature, elegant in taste...

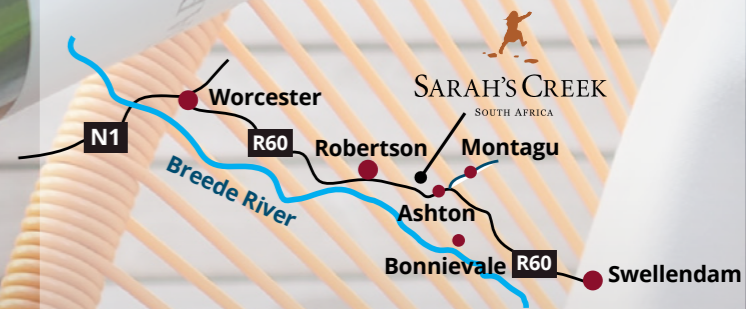
YOUR GUIDE
TO ENJOYING
OUR WINE



THE ROBERTSON VALLEY

The beautiful Robertson valley is synonymous with wine production. Known for its unique terroirs, it allows the winemaker to create a diverse range of wines.

Sarah's Creek grows vineyards along the slopes of the Langeberg mountain in site specific terroirs that enhance the natural flavours of each varietal.



Each varietal was carefully planted considering the soil type, slope, sun exposure, microclimate and rootstock.

These factors, combined with Sarah Creek's passionate winemaking practice, is what defines our intensely fragrant wines.

PREMIUM RANGE



Premium Sauvignon Blanc, Premium Chardonnay, Premium Shiraz, Premium Cabernet Sauvignon, Premium Merlot, Premium Sweet Red, Premium Semi-Sweet Red

WINE GLASSES



Sparkling Wine Flute, White Wine Glass, Standard Wine Glass, Light Red Wine Glass, Bold Red Wine Glass, Dessert Wine Glass

Snacks, food & wine pairing

Choose snacks that compliment and neutralize the palate between wine tastings. A variety of cheeses, cold meats, fruits and crackers work well.

Generally, red wines pair with red meat dishes, and white wines pair with white meat dishes. Oaked chardonnay's pair with chicken curries etc.



RESERVE RANGE



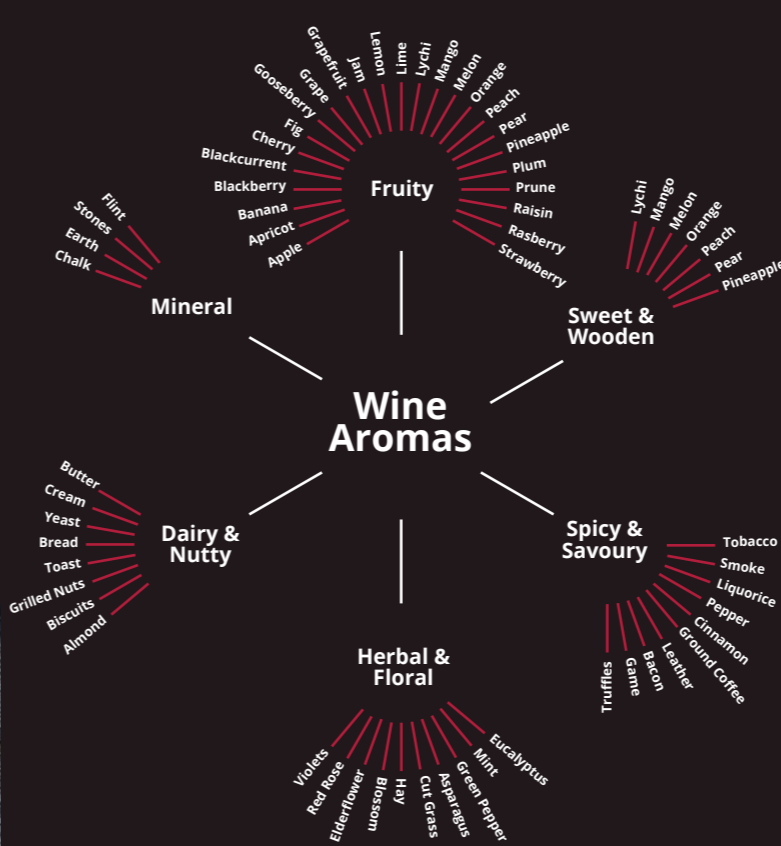
Reserve Pinotage, Reserve Shiraz

SPARKLING WINE



Sparkling Wine Demi-Sec

WINE AROMAS



THE 5 S's

See – pour the wine into a glass and hold it up to the light. Study the colour and clarity. Wine colour changes with age.

Swirl – allows wine to breath and releases aromas and bouquet of the wine. Leg on the side of the glass indicates body and higher alcohol.

Sniff – smell the wine to interpret the aroma and bouquet. This can range from fruity, floral, woody, earthy, spicy and greener grassy notes.

Sip – experience body and texture of the wine. *What you smell should be similar to what you taste.*

Tongue taste zones



Savour (summarize) – savour the taste and hold the wine in your mouth for a few seconds before spitting out or swallowing. Does the taste linger or disappear?