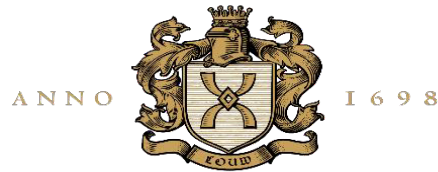


TASTING & SALES

**R25 FOR  
6 WINES**

Tel: +27 (0) 21 976 3361  
www.diemersdal.co.za  
tastingroom@diemersdal.co.za

Mon - Sat: 9h00 - 17h00  
Sunday: 10h00 - 15h00



**DIEMERSDAL**



WINES	VINTAGE	DESCRIPTION	Bottle price	Case (x6) price
<b>WHITE WINES</b>				
Sauvignon Blanc	2017	<b>Tropical Fruit, Crisp Flavors, Mineral Character, Long Fruity Finish</b> Food: Enjoy with summer foods and salads or serve chilled on its own	R 65	R 390
Sir Lambert Sauvignon Blanc <b>SOLD OUT</b>	2016	<b>Crisp, Dry, Flinty, Green Asparagus, Gooseberry, Perfect Acidity</b>	R 85	R 510
Sauvignon Blanc Reserve	2016	<b>Full Flavored, Complex, Green Herbs, Asparagus, Balanced Acidity</b> Food Suggestion: Full flavored seafood dishes or blackened, spicy pan-fried fish.	R 105	R 630
8 Rows Sauvignon Blanc	2016	<b>Intense, Unfiltered, Concentrated Aromas, Minerality, Flinty Elegance</b> Food: Pan-seared tuna or fresh salmon with a fennel & olive oil.	R 135	R 810
MM Louw Sauvignon Blanc <b>Not for tasting</b>	2015	<b>French Oak, Rich Mouth feel, Fynbos, Tropical Fruit, Vanilla Flavors</b> Food: Pan-seared tuna or fresh salmon with a fennel and olive oil dressing.	R 175	R 1 050
Wild Horseshoe Sauvignon Blanc <b>Not for tasting</b>	2015	<b>French oak, Skin fermented, Bold, Leesy, Spicy, Concentrated, Quince, Plum</b> Food: Pekin Duck or Asian-style Pork Belly	R 225	R 1 350
NLH Sauvignon Blanc <b>NEW</b>	2015		R 125	R 750
Grüner Veltliner	2016	<b>Austrian Grape Variety, Mineral, Fruit Driven, Concentrated, Lingering</b> Food: Asian inspired dishes, Seafood dishes & Austrian favorite, Wiener schnitzel.	R 85	R 510
Chardonnay Unwooded	2017	<b>Apple, Sweet Melons, Spicy Aromas, Flavorful, Creamy Taste</b> Food Suggestion: Enjoy with light creamy dishes and seafood.	R 65	R 390
<b>SPARKLING WINE</b>				
Sparkling Sauvignon Blanc	2016	<b>Gooseberry, Passion fruit, Fresh citrus &amp; lime, Vibrant, Clean, Crisp</b> Fresh Oysters or Sushi	R 100	R 600
<b>ROSÉ WINES</b>				
Sauvignon Rosé	2016	<b>Delicate, Fruity, Lively, Passion Fruit, Lime, Strawberry, Cherry</b> Food Suggestion: Served chilled. Great with cheese platters.	R 60	R 330
<b>RED WINES</b>				
Matys Red Blend Cabernet Sauvignon/Merlot	2016	<b>Easy Drinking, Dark Plums, Red Berries, Violets, Complex</b> Food: Ideal wine for all barbeque dishes or roast pork & spicy chicken kebabs.	R 50	R 300
Merlot	2015	<b>Medium-bodied, Dried Fruit, Plums, Elegant Tannin Structure</b> Food: An ideal wine to enjoy with venison or spicy risotto.	R 90	R 540
Pinotage	2016	<b>Medium-bodied, Red Fruits, Oriental Spice, Chocolate, Elegant Finish</b> Food: Lamb-knuckle or oxtail stew with sun-dried tomatoes.	R 90	R 540
Shiraz	2015	<b>Full-bodied, Classic, Black Pepper, Pomegranate, Spicy Finish</b> Food: Enjoy with spicy red meat dishes including venison or with strong cheeses.	R 90	R 540
Malbec	2015	<b>Ripe Black Fruit, Spicy Undertones, Complex, Deep Structure, Juicy Finish</b> Food: Enjoy with any lean meat, roasted or grilled pork or pesto pastas.	R 100	R 600
Grenache	2015	<b>Medium-bodied, Complex Flavors, Plum, Cherry, Spice, Smokiness</b> Food: Enjoy with lighter meals & mild cheeses. Serve at cooler, 12°C – 14°C.	R 125	R 750
Pinotage Reserve <b>SOLD OUT</b>	2015	<b>Full-bodied, Dark Berry, Plum, Well Balanced, Lingering Finish</b> Food: Ostrich fillet with chocolate-chili sauce, rack of lamb or a hearty beef stew.	R 140	R 840
Private Collection	2015	<b>Bordeaux Blend, Dark Chocolate, Blackberry Jam, Cassis, Smooth</b> Food: Hearty beef dishes such as goulash and stroganoff.	R 140	R 840
MM Louw Estate Red <b>Not for tasting</b>	2014	<b>Bordeaux Blend, Classic, Pencil Shavings, Blackcurrants, Elegant</b> Food: Classic "old-world" dishes, like roast lamb with fresh garden vegetables.	R 290	R 1 740

**"DOOR TO DOOR DELIVERY AVAILABLE IN 26 EU COUNTRIES, PLEASE ASK HOST FOR MORE DETAILS"**

**DOOR-TO-DOOR DELIVERY**

<b>NAME:</b>		<b>CONTACT NR:</b>	
<b>E-MAIL:</b>			
<b>DELIVERY ADDRESS:</b>			
	<b>CODE:</b>		
<b>SPECIAL INSTRUCTIONS:</b>			
<b>CREDIT CARD DETAILS</b>		<b>EFT BANKING DETAILS</b>	
<b>VISA / MASTERCARD</b>		<b>Name:</b>	Diemersdal Wine Estate
<b>NAME OF CARDHOLDER</b>		<b>Bank:</b>	ABSA
<b>CARD NUMBER:</b>		<b>Account Nr:</b>	406 996 5102
<b>EXPIRY DATE:</b>		<b>Branch Code:</b>	632005
	<b>CVC:</b>		

*Delivery fee: Charged according to amount ordered, please ask host  
Minimum order of 12 bottles.*

<b>COST OF WINE:</b>		
<b>DELIVERY FEE:</b>		
<b>TOTAL:</b>		

<b>SIGNATURE:</b>	
<b>DATE:</b>	

