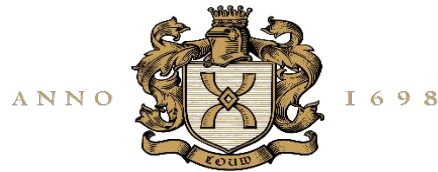


TASTING & SALES

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

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

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

COST OF WINE:		
DELIVERY FEE:		
TOTAL:		

SIGNATURE:	
DATE:	

