



TASTING OPTIONS

ESTATE TASTING | Taste any 6 wines from our Matys & Estate Ranges | **R 50**

RESERVE TASTING | Taste any combination of 6 wines from our Estate & Reserve Ranges | **R 70**

FLAGSHIP TASTING | The best Diemersdal has to offer: any 2x Reserve wines, 2x Premium wines and the 2x MM Louw wines | **R 100**

August 2018

		Bottle Price	Case Price	Bottles	Total
MATYS RANGE					
Matys Cabernet Sauvignon/ Merlot 2017	Easy-drinking red blend	R 55	R 330		
ESTATE RANGE					
Sauvignon Blanc 2018	Everyone's Favorite	R 70	R 420		
Chardonnay Unwooded 2018	Full of flavour with balanced acidity	R 70	R 420		
Grüner Veltliner 2017	Austrian grape variety a.k.a Gruner, GruVe, GV	R 90	R 540		
Sauvignon Rosé 2018	Sauvignon Blanc 93% & Cabernet Sauvignon 7%	R 65	R 390		
Merlot 2017	Fruit driven, medium bodied	R 95	R 570		
Pinotage 2017	Ripe red berries, medium bodied	R 95	R 570		
Shiraz 2017	Pepper & Pomegranate, full bodied	R 95	R 570		
Malbec 2017	Ripe black berries, full bodied	R 110	R 660		
RESERVE RANGE					
Sparkling Sauvignon Blanc 2018	Refreshing and Crisp	R 100	R 600		
Sauvignon Blanc Reserve 2018	Single Vineyard	R 110	R 660		
Winter Ferment Sauvignon Blanc 2018	Postponed fermentation by freezing the juice	R 140	R 840		Coming Soon
Pinotage Reserve 2017	50% of grapes from 44 year old bush vines	R 150	R 900		
Private Collection 2016	Cabernet Sauvignon - driven Bordeaux Blend	R 150	R 900		
Sauvignon Blanc NLH 2016	Noble Late Harvest	R 130	R 780		
PREMIUM RANGE					
8 Rows Sauvignon Blanc 2018	12 years since the maiden vintage in 2006	R 145	R 870		
Wild Horseshoe Sauvignon Blanc 2016	Skin fermented and barrel aged	R 240	R 1,440		
MM LOUW RANGE					
MM Louw Sauvignon Blanc 2017	Barrel fermented in 500l French Oak	R 180	R 1,080		
MM Louw Cabernet Sauvignon 2016	Barrel Selection	R 290	R 1,740		
			Subtotal		
			Freight		
			Total		

Name: _____

Contact Number: _____

Email Address: _____

Delivery Adress: _____

EFT Details - ABSA
 Diemersdal Wine Estate
 Acc: 407 996 5102
 Branch: 632005
 Ref: Invoice Nr.

Newsletter Yes No

Ask your wine advisor about sending wine to Europe & the UK
 Email: tastingroom@diemersdal.co.za Tel: 021 976 3361



DIEMERSDAL

ESTATE

THE HISTORY OF DIEMERSDAL

In 1698 Simon van der Stel granted farmland to free burgher, Hendrik Sneewind. Later, the farm changed hands to Captain Diemer when he married the widow Sneewind, and thus Diemersdal was formally established. An inventory found in an old leather-bound book dating back to 1705 lists 45 wine barrels, a wine press and glass bottles, indicating that wine has been made on the Estate for over three centuries. Six generations of Louws have practiced their art with skill and passion at Diemersdal since the Estate passed into their hands in 1885. More than 12 decades later, Diemersdal is a well-known landmark in the lush Durbanville Valley, one of the Cape's oldest wine regions.

OUR TERRIOR

Diemersdal Wines are the perfect expression of the distinct Durbanville terroir; the sum of the complex interaction between topography, soil content and climate. The grapes that go into Diemersdal Wines are grown under optimal conditions, in deep red Hutton soils, featuring decomposed granite and a high clay content. The vineyards, situated on the northern and southern slopes of the Dorstberg, are subject to glorious cooling mists that roll in each afternoon from the Atlantic Ocean. The grapes are grown under dryland conditions, with no irrigation, which allows them to uniformly ripen and develop concentrated flavours.

VITICULTURE & WINEMAKING

At Diemersdal we blend the old and new worlds of winemaking. In pursuit of the award-winning red wines that give expression to the rich diversity of the terroir, we use traditional open fermenters to enhance the natural flavours and soften the tannins in our grapes. We take great care in choosing the barrels for each cultivar. For the white wines, we have a brand new state-of-the-art winery where we adopt an approach of minimum intervention to conserve prominent varietal character. To continually produce unique wines, our winemakers pay meticulous attention to detail and spend time experimenting with new techniques, barrels and yeasts.



Lunch: Tuesday - Sunday 12:00 - 15:00

Dinner: Thursday - Saturday 18:00 - 21:00

Contact Details

021 976 1810 | restaurant@diemersdal.co.za

TASTING OPTIONS

ESTATE TASTING R 50

Taste any 6 wines from our Matys & Estate Ranges

RESERVE TASTING R 70

Taste any combination of 6 wines from our Estate & Reserve Ranges

FLAGSHIP TASTING R 100

Taste the best Diemersdal has to offer: any 2x Reserve wines, 2x Premium wines and the 2x MM Louw wines

SNACK MENU

Dalewood Cheese Platter R 90

Biltong or Chilli bites R 30

Rootstock Potato Chips / Veg Chips R 30

Cooldrink R 15

GIFTS & BIG BOTTLES

Chardonnay Unwooded 2018 Magnum (1.5l) R 120

Pinotage Reserve 2016 Magnum (1.5l) R 300

Private Collection 2016 Magnum (1.5l) R 300

Private Collection 2016 Double Magnum (3l) R 600

Private Collection 2016 Jeroboam (5l) R 1,000

Private Collection 2016 Salmanazar (9l) R 2,100

Private Collection 2016 Balthazar (12l) R 2,700

Private Collection 2016 Nebuchadnezzar (15l) R 4,000

Private Collection 2016 Soloman (18l) R 5,000

Private Collection & Olive Oil Gift Box R 230

UPCOMING EVENTS

27 October: Celebration of Sauvignon Blanc

RECENT AWARDS

Old Mutual Wine Trophy Show 2018

Riedel Trophy for Best Bordeaux Blend

- Private Collection 2016

Silver Medal

- MM Louw Sauvignon Blanc 2017
- MM Louw Cabernet Sauvignon 2015

Prescient Cabernet Sauvignon Report 2018

90 points - MM Louw Cabernet Sauvignon 2015

Concours Mondial Du Sauvignon 2018

Silver Medal

- MM Louw Sauvignon Blanc 2017
- Wild Horseshoe Sauvignon Blanc 2017

Michelangelo International Wine Awards 2017

Gold Medal

- Grüner Veltliner 2017
- MM Louw Cabernet Sauvignon 2015

Wifi access available - Guest

For more information visit www.diemersdal.co.za | Follow us on Facebook, Instagram and Twitter