



DIEMERSDAL ESTATE

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 | Choose any 6 wines from the available wines | **R 100**

SEPTEMBER 2020

MATYS RANGE

		Bottle Price	Case Price	Bottles	Total
Matys Cabernet Sauvignon/ Merlot 2019	Easy-drinking red blend	R 60	R 360		

ESTATE RANGE

Sauvignon Blanc 2020	Everyone's Favorite	R 70	R 420		
Chardonnay Unwooded 2020	Full of flavour with balanced acidity	R 70	R 420		
Grüner Veltliner 2019	Austrian grape variety a.k.a Gruner, GruVe, GV	R 90	R 540		
Sauvignon Rosé 2020	Sauvignon Blanc 93% & Cabernet Sauvignon 7%	R 65	R 390		
Merlot 2019	Fruit driven, medium bodied	R 100	R 600		
Pinotage 2019	Ripe red berries, medium bodied	R 100	R 600		
Shiraz 2019	Pepper & Pomegranate, full bodied	R 100	R 600		
Malbec 2019	Ripe black berries, full bodied	R 115	R 690		

RESERVE RANGE

Sparkling Sauvignon Blanc 2019	Refreshing and Crisp	R 115	R 690		
Sauvignon Blanc Reserve 2020	Single Vineyard	R 115	R 690		
Winter Ferment Sauvignon Blanc 2020	Postponed fermentation by freezing the juice	R 145	R 870		
Pinotage Reserve 2019	50% of grapes from 45 year old bush vines	R 165	R 990		
Private Collection 2018	Cabernet Sauvignon - driven Bordeaux Blend	R 165	R 990		
Sauvignon Blanc NLH 2019	Noble Late Harvest	R 130	R 780		

PREMIUM RANGE

8 Rows Sauvignon Blanc 2020	12 years since the maiden vintage in 2006	R 160	R 960		
Marlborough Sauvignon Blanc 2019	New Zealand collaboration - 2 wine makers	R 215	R 1,290		
Wild Horseshoe Sauvignon Blanc 2018	Skin fermented and barrel aged	R 250	R 1,500		SOLD OUT
MM Louw Sauvignon Blanc 2019	Barrel fermented in 500l French Oak	R 190	R 1,140		NOT FOR TASTING

THE JOURNAL RANGE

NEW RELEASE					
The Journal Sauvignon Blanc 2019	Barrel matured in 600l French Oak	R 225	R 1,350		SOLD OUT
The Journal Pinotage 2018	Whole berry fermentation in 500l French Oak	R 320	R 1,920		SOLD OUT
The Journal Cabernet Sauvignon 2018	Matured for 22 months in new French Oak	R 320	R 1,920		

Subtotal	
Freight	
Total	

Name: _____

Contact Number: _____

Email Address: _____

Delivery Address: _____

EFT Details - ABSA
Diemersdal Wine Estate
Acc: 406 996 5102
Branch: 632005
Ref: Invoice Nr.

Wifi access available - Guest

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



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 and 2x Premium wines and the 2x The Journal wines		

SNACK MENU

Cooldrink	R	15
Dalewood Cheese Platter	R	110
Biltong <i>OR</i> Chilli bites	R	35
Rootstock Potato Chips & Veg Chips	R	35
<i>Seasalt & Pepper, Rosemary & Rocksalt, Chilli & Coriander Red onion, Olive & Roasted Garlic Seasonal Vegetable Crips</i>		

GIFTS & BIG BOTTLES

Private Collection 2017 Magnum (1.5l)	R	320	
Private Collection 2018 Double Magnum (3l)	R	600	
Private Collection 2018 Jeroboam (5l)	R	1,000	
Private Collection 2017 Salmanazar (9l)	R	2,100	
Private Collection 2017 Balthazar (12l)	R	2,700	
Private Collection 2016 Nebuchadnezzar (15l)	R	4,000	SOLD OUT
Private Collection 2016 Soloman (18l)	R	5,000	

RECENT AWARDS

Prescient Cabernet Sauvignon Report 2020

- The Journal Cabernet Sauvignon 2018 Top 10

Platter Guide 2020

- Pinotage Reserve 2018 5 stars

ABSA Pinotage Top 10 Winner 2019

- Pinotage Reserve 2018

FNB Sauvignon Blanc Top 10 Winner 2019

- Winter Ferment Sauvignon Blanc 2019 Double Gold Gold

Veritas Wine Awards 2019

- Winter Ferment Sauvignon Blanc 2019 Double Gold Gold
- Pinotage Reserve 2018 Gold

Michelangelo International Wine Awards 2019

- Estate Sauvignon Blanc 2019 Gold
- Estate Chardonnay Unwooded 2019 Gold
- Pinotage Reserve 2018 Gold

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