



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**

October 2021

MATYS RANGE

		Bottle Price	Case Price	Bottles	Total
Matys Cabernet Sauvignon/ Merlot 2020	Easy-drinking red blend	R 65	R 390		

ESTATE RANGE

Sauvignon Blanc 2021	Everyone's Favorite	R 75	R 450		
Chardonnay Unwooded 2021	Full of flavour with balanced acidity	R 75	R 450		
Gruener Veltliner 2021	Austrian grape variety a.k.a Gruener, GruVe,	R 90	R 540	SOLD OUT	
Sauvignon Rosé 2021	Sauvignon Blanc 93% & Cabernet Sauvignon	R 70	R 420		
Merlot 2020	Fruit driven, medium bodied	R 105	R 630		
Pinotage 2020	Ripe red berries, medium bodied	R 105	R 630		
Shiraz 2020	Pepper & Pomegranate, full bodied	R 105	R 630		
Malbec 2020	Ripe black berries, full bodied	R 115	R 690		

RESERVE RANGE

Sparkling Sauvignon Blanc 2020	Refreshing and Crisp	R 120	R 720		
Sauvignon Blanc Reserve 2021	Single Vineyard	R 115	R 690		
Winter Ferment Sauvignon Blanc 2021	Postponed fermentation by freezing the juice	R 150	R 900		
Pinotage Reserve 2020	50% of grapes from 45 year old bush vines	R 170	R 1,020		
Private Collection 2019	Cabernet Sauvignon - driven Bordeaux Blend	R 170	R 1,020		
Sauvignon Blanc NLH 2020	Noble Late Harvest	R 130	R 780		

PREMIUM RANGE

8 Rows Sauvignon Blanc 2021	15 years since the maiden vintage in 2006	R 165	R 990		
Marlborough Sauvignon Blanc 2020	New Zealand collaboration - 2 wine makers	R 215	R 1,290		
Wild Horseshoe Sauvignon Blanc 2020	Skin fermented and barrel aged	R 260	R 1,560		

THE JOURNAL RANGE

The Journal Sauvignon Blanc 2020	Barrel matured in 600l Stockinger Oak	R 225	R 1,350		
The Journal Pinotage 2019	Matured for 22 months in new French Oak	R 335	R 2,010		
The Journal Cabernet Sauvignon 2019	Matured for 22 months in new French Oak	R 335	R 2,010		
			Subtotal		
			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 TERROIR

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: Wednesday - Sunday 12:00 - 15:00
Dinner: Thursday - Saturday 18:00 - 20:00

021 976 1810 | restaurant@diemersdal.co.za

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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
Choose any 6 wines from the available wines		

SNACK MENU

Cooldrink	R	15
Dalewood Cheese Platter	R	120
Biltong OR Chilli bites	R	35
Rootstock Crisps:	R	35
<i>Flavours: Seasalt & Pepper, Rosemary & Rocksalt, Chilli & Coriander Red onion, Olive & Roasted Garlic OR Seasonal Vegetable Crisps</i>		

GIFTS & BIG BOTTLES

Private Collection 2018 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 SOLD OUT
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

Decanter World Wine Awards 2021

- The Journal Sauvignon Blanc 2020 Gold
- The Journal Cabernet Sauvignon 2019 Gold
- The Journal Pinotage 2019 Gold

Old Mutual Wine Trophy Show 2021

- Most Successful Producers 2021
- Private Collection 2017 Trophy
- Pinotage Reserve 2020 Gold
- The Journal Cabernet Sauvignon 2018 Gold

Platter Guide 2021

- The Journal Sauvignon Blanc 2019 5 stars
- The Journal Pinotage 2018 5 stars
- Pinotage Reserve 2019 5 stars

ABSA Pinotage Top 10 Winner 2020

- The Journal Pinotage 2018

FNB SAUVIGNON BLANC TOP 10 2020

- Winter Ferment Sauvignon Blanc 2020

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