



TASTING OPTIONS

- ESTATE TASTING** | Taste any 6 wines from our 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**

August 2022

ESTATE RANGE

		Bottle Price	Case Price	Bottles	Total
Sauvignon Blanc 2022	Everyone's Favorite	R 80	R 480		
Chardonnay Unwooded 2022	Full of flavour with balanced acidity	R 80	R 480		
Gruner Veltliner 2022	Austrian grape variety a.k.a Gruner, GruVe,	R 95	R 570		
Sauvignon Rosé 2022	Sauvignon Blanc 97% Cab Sauv 3%	R 75	R 450		
Cabernet Sauvignon/ Merlot 2021	Easy-drinking red blend	R 80	R 480		
Merlot 2021	Fruit driven, medium bodied	R 110	R 660		
Pinotage 2021	Ripe red berries, medium bodied	R 110	R 660		
Shiraz 2021	Pepper & Pomegranate, full bodied	R 110	R 660		
Malbec 2021	Ripe black berries, full bodied	R 120	R 720		

RESERVE RANGE

Sparkling Sauvignon Blanc 2022	Refreshing and Crisp	R 130	R 780		
Durbanville Sauvignon Blanc 2022	Sauvignon Blanc made by the Durbanville Wine Valley	R 110	R 660		
Sauvignon Blanc Reserve 2022	Single Vineyard	R 120	R 720		
Winter Ferment Sauvignon Blanc 2021	Postponed fermentation by freezing the juice	R 155	R 930		
Chardonnay Reserve 2021	Barrel Aged - yellow stone fruit	R 175	R 1,050	SOLD OUT	
Pinotage Reserve 2021	50% of grapes from 48 year old bush vines	R 180	R 1,080		
Private Collection 2019	Cabernet Sauvignon - driven Bordeaux Blend	R 180	R 1,080		
Sauvignon Blanc NLH 2021	Noble Late Harvest	R 135	R 810		

PREMIUM RANGE

8 Rows Sauvignon Blanc 2022	16 years since the maiden vintage in 2006	R 170	R 1,020		
Marlborough Sauvignon Blanc 2020	New Zealand collaboration - 2 wine makers	R 225	R 1,350		
Wild Horseshoe Sauvignon Blanc 2021	Skin fermented and barrel aged	R 265	R 1,560		

THE JOURNAL RANGE

The Journal Sauvignon Blanc 2021	Barrel matured in 600l Stockinger Oak	R 230	R 1,380		
The Journal Pinotage 2020	Matured for 22 months in new French Oak	R 350	R 2,100		
The Journal Cabernet Sauvignon 2020	Matured for 22 months in new French Oak	R 350	R 2,100		

Subtotal
Total

Name: _____

Contact Number: _____

Email Address: _____

Delivery Address: _____

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

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



DIEMERSDAL

ESTATE TASTING OPTIONS

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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Taste any 6 wines from our Matys & Estate Ranges

RESERVE TASTING R 70

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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

Flavours : Seasalt & Pepper, Rosemary & Rocksalt, Chilli & Coriander Red onion, Olive & Roasted Garlic OR Seasonal Vegetable Crisps

GIFTS & BIG BOTTLES

Private Collection 2018 Magnum (1.5l) R 330

Private Collection 2020 Double Magnum (3l) R 625

Private Collection 2019 Jeroboam (5l) R 1,100

Private Collection 2020 Salmanazar (9l) R 2,200

Private Collection 2018 Balthazar (12l) R 2,750

Private Collection 2018 Nebuchadnezzar (15l) R 4,250

Private Collection 2018 Soloman (18l) R 5,250

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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