



TASTING MENU

DIEMERSDAL TASTING | Taste any 5 wines from our Diemersdal or Premium Range | **R 100**

THE JOURNAL TASTING | Taste the 3 The Journal wines in a Gabriel-Glas | **R 100**

SINGLE TASTING | Taste any wine from the Diemersdal or Premium range | **R 20 per wine**

For every R600 spent on wine, one tasting will be waived

DIEMERSDAL RANGE

		Glass Price	Bottle Price	Case Price	Order No of Bottles
Sauvignon Blanc 2026	Crisp citrus and passion-fruit purity	R 40	R 100	R 600	
Chardonnay Unwooded 2026	Vibrant and refreshing with a soft, rounded finish.	R 40	R 100	R 600	
Grüner Veltliner 2024	Kiwi, citrus and lime; Austrian variety	R 48	R 120	R 720	
Sauvignon Rosé 2026	Dry rosé with 97% Sauvignon Blanc, 3% Cabernet Sauvignon	R 40	R 100	R 600	
Durbanville Sauvignon Blanc 2026	A collaborative wine crafted by the winemakers of our region	R 52	R 130	R 780	
Cabernet Sauvignon Merlot 2025	Juicy berries and soft tannins for easy everyday enjoyment	R 40	R 100	R 600	
Merlot 2023	Blackberry and dried fruit. Medium bodied	R 56	R 140	R 840	
Pinotage 2025	Red cherries, dried florals. 30% whole bunch fermentation	R 56	R 140	R 840	
Shiraz 2024	Pepper spice and dark pomegranate. Medium bodied	R 56	R 140	R 840	
Malbec 2024	Ripe blackberries and cocoa with a velvety texture	R 60	R 150	R 900	

PREMIUM RANGE

Méthode Cap Classique Blanc de Blancs	Old Vine Certified Chardonnay (1987) with fine bubbles	R 100	R 250	R 1 500	
Sauvignon Blanc Reserve 2026	Layered tropical fruit and blackcurrent, 4-months lees ageing	R 60	R 150	R 900	
Winter Ferment Sauvignon Blanc 2025	Postponed fermentation by freezing juice, intense pure fruit	R 70	R 175	R 1 050	
8 Rows Sauvignon Blanc 2025	Oldest block Sauvignon Blanc (1993)	R 96	R 240	R 1 440	
Wild Horseshoe Sauvignon Blanc 2024	Old barrel and Amphora aged, wild & skin ferment	R 126	R 315	R 1 890	
Chardonnay Reserve 2025	Barrel-aged richness balanced by yellow-stone fruit freshness	R 80	R 200	R 1 200	
Pinot Noir 2023	Forest-floor aroma, silky red fruit and gentle oak harmony	R 88	R 220	R 1 320	
Syrah 2024	100% Whole-bunch spice and violets	R 88	R 220	R 1 320	
Pinotage Reserve 2025	Old-vine concentration with dark cherry and subtle oak	R 88	R 220	R 1 320	
Private Collection 2023	Cabernet Sauvignon-led Bordeaux blend; elegant structure	R 88	R 220	R 1 320	
Sauvignon Blanc NLH 2025	Noble Late Harvest. Honeyed sweetness with a citrus finish	R 64	R 160	R 960	

THE JOURNAL RANGE

The Journal Sauvignon Blanc 2024	Amphora & barrel matured precision and salty minerality	R 118	R 295	R 1 770	
The Journal Pinotage 2023	Powerful, plush and polished – 22 months in French Oak	R 164	R 410	R 2 460	
The Journal Cabernet Sauvignon 2023	Cassis and dark fruit, elegant and refined- 22 months in Oak	R 164	R 410	R 2 460	

THE GLOBE SAUVIGNON BLANC

Not for tasting

The Globe Sauvignon Blanc 2024	Fermented in Glass Wine Globes for 12 months	-	R 750	R 4 500	
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ORDER FOR DELIVERY:

Total

Name:

Contact Number:

Email Address:

Delivery Address:

EFT DETAILS

Diemersdal Wine Estate

ABSA Bank (632005)

Acc. No: 406 996 5102

Ref: Invoice No / Customer Name

Processed by (Staff):

www.diemersdal.co.za

@diemersdalwines | #DiemersdalWines

Wine not for sale to persons under the age of 18

Wi-fi: Diemersdal_Guest

Password: Pinotage



DIEMERSDAL

ESTATE

THE HISTORY OF DIEMERSDAL

Diemersdal's story begins in 1698, when the farm was granted to Hendrik Sneewind in the Tygerberg. The name Diemersdal already appears in early records from this time. In 1701, Abraham Diemer purchased the farm at auction, and by 1705, wine was being produced on the estate.

The Louw family, among the Cape's earliest wine farmers and one of South Africa's oldest wine-producing families, acquired Diemersdal in 1885. Six generations later, their legacy continues.

OUR TERROIR

Set on the slopes of the Dorstberg, Diemersdal is shaped by its proximity to the Atlantic. Cooling sea breezes and afternoon mists allow for slow, even ripening.

Deep red Hutton soils, rich in clay and decomposed granite, retain moisture, making dryland farming possible. This natural approach yields smaller berries with concentration and structure, resulting in wines of freshness, elegance and a distinct sense of place.

VITICULTURE & WINEMAKING

In the vineyard, a philosophy of minimal intervention allows each block to express its natural character.

In the cellar, precision and restraint guide the process — from traditional open fermentation for reds to gentle handling of whites — crafting wines that reflect purity, structure and the character of each vintage.

GIFTING

Browse our pre-designed gift boxes or create your own with a selection of Diemersdal wines and treats.

THE FARM EATERY RESTAURANT



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

Dinner: Thursday - Saturday 18:00 - 20:00

Make a reservation at:

021 976 1810 | restaurant@diemersdal.co.za

SNACK MENU

Platters | Serves two

Cheese Platter	R	230
Cheese & Meat Platter	R	280
Baked Camembert with Pear & Walnut relish	R	135

**Contains tree nuts, peanuts & seeds | Pear & Walnut Relish & Dukkah*

Snacks

Biltong 100g	R	50
Biltong Chilli sticks 80g	R	48
Rootstock Crisps 120g	R	40

Flavours : Seasalt, Sea salt & Pepper, Rosemary & Rocksalt, Chilli & Coriander, Red onion, Olive & Roasted Garlic

Soft Drinks

Coke, Coke No Sugar, Cream Soda	R	20
Grapetizer	R	25
Sparkling Water 750 ml	R	40

GIFTS & BIG BOTTLES

Private Collection 2021 Magnum (1.5ℓ)	R	420
Private Collection 2023 Double Magnum (3ℓ)	R	760
Private Collection 2023 Jeroboam (5ℓ)	R	1 470
Private Collection 2022 Salmanazar (9ℓ)	R	3 080
Private Collection 2021 Soloman (18ℓ)	R	9 900

RECENT AWARDS

Platter's Guide 2026

Diemersdal Top Performing Winery of the Year

• Diemersdal Pinotage Reserve 2024	5 stars
• Diemersdal The Journal Pinotage 2023	5 stars
• Diemersdal Private Collection Reserve 2023	5 stars
• Diemersdal The Journal Sauvignon Blanc 2024	5 stars
• Diemersdal The Globe Sauvignon Blanc 2024	5 stars
• Diemersdal Winter Ferment Sauvignon Blanc 2025	5 stars

ABSA Pinotage Top 10

- The Journal Pinotage 2022

Trophy Wine Show 2026

- Best Niche White Diemersdal Grüner Veltliner 2024

Veritas Wine Awards

- The Journal Pinotage 2023 Double Gold

VINOTHÈQUE SELECTION

A curated vintage collection from our cellar. Scan the QR-code for vintages currently available — perfect for special memories or to build your own collection.



Monday - Saturday: 09:00 – 17:00

** Last tasting at 16:00 *Kitchen closes at 16:30*

Sundays: 10:00 - 15:00

**Last tasting at 14:00 *Kitchen closes at 14:30*