

WINE FLIGHT TASTING

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White & pink (Wink) wine flight:	R80 pp
Little Rock Rosé 2023	
Little Rock Blanc 2023	
Sauvignon Blanc 2022	
Chardonnay 2022	
Red wine flight:	R85 pp
Little Rock Rouge 2021	
Cabernet Sauvignon 2020	
Syrah 2019	
7 wine flight:	R145 pp
Little Rock Rosé 2023	
Little Rock Blanc 2023	
Sauvignon Blanc 2022	
Chardonnay 2022	
Little Rock Rouge 2021	
Cabernet Sauvignon 2020	
Syrah 2019	
Miko wine flight:	R120 pp
Miko White Chardonnay 2018	
Miko Red Syrah 2016	
Gourmet tasting:	R210 pp
Sauvignon Blanc 2022	
paired with baby marrow and chickpea taquito with lemon mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2022	
paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E)	
Syrah 2019	
paired with grilled beef sirloin, parmesan and balsamic reduction (M) (Sp)	
Chocolate pairing:	R245 pp
Sauvignon Blanc 2022 Paired with Belgian White chocolate filled with a smooth mango ganache, topped with dark chocolate lemon ganache (M)(N)	
Chardonnay 2022	
paired with Belgian Milk chocolate filled with a thick gooseberry coulis and topped with a mango ganache (M)(N))
Cabernet Sauvignon 2020 paired with Dark chocolate with a roasted hazelnut (M)(N)	\searrow
Syrah 2019	X
paired with Belgian Dark chocolate filled with red plum coulis and topped with a pure white pepper ganache (M)(N)	U
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(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!

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SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

WHITE WINES

Little Rock Rosé 2023



R660

R660

Little Rock Rouge 2021

R110

A blend of 58% Cabernet Sauvignon, 21% Syrah and 21% Cabernet Franc, this wine is deep red in colour and displays opulent dark berry fruit, such as dark cherries, sweet plums and mulberries. The palate has a long, vibrant and juicy finish with very elegant tannins.

Cabernet Sauvignon 2020

R230 R1380

Classic in style with a lovely tannin structure and nuances of eucalyptus, cassis and blackcurrant, this wine is ruby red in colour with youthful purple hues. It displays an array of classic cigar box characteristics that are neatly integrated with layers of black fruits and pencil shavings. The palate is a delicate balance of opulent fruit and acidity with tannins that are well defined and silky in texture.

Syrah 2019

R230 R1380

Maturation in 100% French oak barrels for 18 months, 15% of which was new, added fine structure and smoothness to the wines' profile. Youthful in appearance, on the nose there is generous amounts of violets, intense red fruits and white pepper. The palate displays some juicy red fruit and spice, with leathery undertones, yet remains fresh and elegant.

Miko Red Syrah 2016

R580 R3480

Maturation in barrel was employed for 24 months in 80% new oak barriques, with the balance being 2nd and 3rd fill. A course filtration was employed prior to bottling. Remarkably youthful with both purple and garnet hues, a classic Syrah boasting black fruits, spice and savoury aromatics with flavours of blackcurrant and olive tapenade on a silky tannin profile.

Chardonnay 2022

R155

R930

The grapes were carefully selected before undergoing gentle whole bunch pressing. The wine was then inoculated with cultured yeasts that favour aroma and flavour development in the wine. The wines were aged in 85% French oak (16% 1st fill and the balance in 2nd 3rd fill) and 15% in stainless steel to preserve aromatics and freshness. The final blend is comprised of two different clones of Chardonnay to lend complexity to the wines. Pale straw in colour with golden hues and displays white pear, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate which is refreshingly long and lingering on the finish.

Miko White Chardonnay 2018

R400 R2400

100% Chardonnay with 50% Malolactic Fermentation is employed to add texture to the wine. Straw green in colour with golden hues, the nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime and orange peel tones, including butterscotch, almonds, oatmeal and honey. The palate is complex and well balanced by a finely judged and elegant toasty oak component.



delight; with subtle nuances of delicate perfume. Each of the two vineyards in the blend were vinified separately, with blending

delight and a fresh lively balanced acidity neatly ties the everyday

R110

Little Rock Blanc 2023

rosé together.

R110 R660

A blend of four different cultivars – 62% Sauvignon Blanc, 9% Chardonnay, 12% Viognier and 17% Semillon – this wine is pale straw green in colour with golden hues and exhibits an abundance of stone fruit and tropical aromas reminiscent of peaches, apricots,

Made in Provance-style, with an exquisite light coral colouring, this

occurring prior to bottling and the blend seeing gross lees contact

wine exhibits an abundance of red current, citrus and Turkish

in an excess of 4 months. The blend consists of two different vineyards of Grenache Noir. Flavours of strawberries, Turkish

Sauvignon Blanc 2022

R135 R810

The grapes were chosen from two very distinctive vineyards, one situated in Franschhoek and the other in a cooler climate, Durbanville area. A fruit driven style of Sauvignon Blanc which portrays a melange of tropical fruit aromas and a broad palate that has lovely freshness and complexity. Pale straw with green tinges. This wine displays fresh black current, passion fruit, gooseberries and lime on the nose. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and mineral appeal.

and perfume with subtle spice nuances. Flavours of fruit salad and

fresh lively acidity neatly ties this wine together.