

WINE FLIGHT TASTING

WHITE / PINK WINE FLIGHT

R 115

Mont Rochelle Rosé 2025

Mont Rochelle Sauvignon Blanc 2025

Mont Rochelle Chardonnay 2024

RED WINE FLIGHT

R 150

Little Rock Rouge 2023

Mont Rochelle Cabernet Sauvignon 2022

Mont Rochelle Syrah 2023

SIX WINE FLIGHT

R 170

Mont Rochelle Rosé 2025, Sauvignon Blanc 2025, Chardonnay 2024, Syrah 2022, Cabernet Sauvignon 2022, and Little Rock Rouge 2023

WINE & CHOCOLATE PAIRING

R 170

Mont Rochelle Sauvignon Blanc 2025

paired with Apple Belgian white chocolate

Mont Rochelle Chardonnay 2024

paired with Bergamot Belgian white chocolate

Mont Rochelle Syrah 2023

paired with Raspberry Belgian dark chocolate

GOURMET WINE PAIRING (ALCOHOLIC OR NON-ALCOHOLIC)

R 260

Mont Rochelle Sauvignon Blanc 2025

paired with black bean and corn taquito with chipotle mayonnaise, corn, and pickled onion

(G) (Sp) (Mu) (Vg) (Ga)

Mont Rochelle Chardonnay 2024

paired with panko crusted goat's cheese, and tahini dressing

(G) (M) (Ss) (Sp) (V) (E)

Little Rock Rouge 2022

paired with beef fillet, parmesan, and balsamic reduction

(M) (Sp)

FANCY AN EXTRA TASTING POUR?

Mont Rochelle Rosé 2025

R35

Mont Rochelle Sauvignon Blanc 2025

R35

Little Rock Rouge 2023

R35

Mont Rochelle Chardonnay 2024

R45

Mont Rochelle Syrah 2023

R55

Mont Rochelle Cabernet Sauvignon 2023

R60

MIKO Red Cabernet Sauvignon / Cabernet Franc 2022

R130

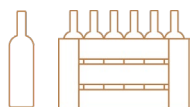
(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

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!

MONT ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

WHITE WINES AND ROSÉ



MONT ROCHELLE SAUVIGNON BLANC 2025

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before gentle crushing, skin contact and pressing. The juice was then left to settle for two days, followed by racking and fermentation at varying temperatures, with each block vinified separately. The wines were aged on the lees for four months to build integration and complexity, before being carefully blended and bottled. A small addition of 7% Semillon was included to broaden the mid-palate and add further complexity.

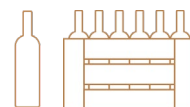
MONT ROCHELLE CHARDONNAY 2024

This fruit-forward Chardonnay is European in style, with integrated oak and bright, angular acidity. Pale straw in colour with golden hues, it shows aromas of stone fruit, lemon curd and pineapple. The palate reveals layered citrus and stone fruit notes, leading to a refreshingly long, mineral finish. The wine was aged in 80% French oak (10% first fill, with the balance in second and third fill) and 20% in a cement egg to preserve aromatics and freshness.

MONT ROCHELLE ROSÉ 2025

A 100% Grenache rosé, crafted to be enjoyed among friends, with or without food, on any occasion. Pale salmon in colour and made in a Provençal style, it offers vibrant aromas of strawberry and candy floss, lifted by subtle floral perfume notes.

RED WINES



LITTLE ROCK ROUGE 2023

A blend of 50% Cabernet Sauvignon, 30% Syrah and 20% Cabernet Franc, this deep ruby wine shows opulent dark berry notes of cherry, sweet plum and mulberry. The palate is vibrant and juicy, with a long finish framed by fine, elegant tannins.

MONT ROCHELLE CABERNET SAUVIGNON 2023

Classic in style, this ruby-red wine with youthful purple hues shows a refined tannin structure and aromas of eucalyptus, cassis and blackcurrant. Notes of cigar box and pencil shavings are neatly integrated with layered black fruit. The palate strikes a delicate balance between opulent fruit and fresh acidity, with well-defined, silky tannins.

MONT ROCHELLE SYRAH 2023

Matured for 18 months in 100% French oak, with 15% new oak, the wine gained fine structure and smoothness. Youthful in appearance, it offers generous aromas of violets, intense red fruit and white pepper. The palate shows juicy red fruit and spice with subtle leathery undertones, while remaining fresh and elegant.

MIKO CABERNET SAUVIGNON / CABERNET FRANC 2022

The wine was matured in barrel for 18 months, with 30% new oak barriques and the balance in second and third fill. After meticulous blending, the final blend of 72% Cabernet Sauvignon and 28% Cabernet Franc was returned to barrel for a further six months to allow integration between the two varieties. A coarse filtration was applied prior to bottling, followed by an additional two years of bottle ageing before release.



TASTING ROOM NIBBLES

SHARING PLATTERS

Country Kitchen platter	R 515
Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries, and Asian slaw (G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga)	
Garden grazer platter	R 410
Cauliflower wings, black bean and corn taquito, toasted pita bread, marinated olives with feta, chickpea hummus with dukkah spice, and ciabatta bread (V) (Sp) (N) (G) (M) (Ss) (S) (Ga)	
Cheese platter	R 300
A selection of five local cheeses, perfect for two guests, served with tomato chutney, cape red onion marmalade, preserved sweet figs, fresh fruit, and homemade sesame seed crackers (G) (M) (Ss) (Sp) (V) (E)	
Charcuterie platter	R 360
A selection of five local meats, perfect for two guests, served with an assortment of pickled vegetables, fresh fruit, homemade bread and tomato chutney (G) (Ss) (Sp) (Po) (E)	
Cheese and charcuterie platter	R 420
A selection of three local cheeses and three local meats, perfect for two guests, served with an assortment of pickled vegetables, preserved sweet figs, homemade bread, tomato chutney, fresh fruit, and homemade sesame seed crackers (G) (M) (Ss) (Sp) (Po) (E)	