

WINE FLIGHT TASTING

LITTLE ROCK FLIGHT	R 115 PP
Little Rock Blanc 2024	
Little Rock Rouge 2022	
RED WINE FLIGHT	R 150 PP
Little Rock Rouge 2022	
Cabernet Sauvignon 2022	
Syrah 2022	
5 WINE FLIGHT	R 175 PP
Little Rock Blanc 2024	
Chardonnay 2024	
Little Rock Rouge 2022	
Cabernet Sauvignon 2022	
Syrah 2022	
MIKO WINE FLIGHT	R 160 PP
Miko Chardonnay 2024	
Miko Cab Sauv /Cab Franc 2020	
GOURMET TASTING ALCOHOLIC OR NON-ALCOHOLIC	R 260 PP
Little Rock Blanc 2024	
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)	

MONT ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

WHITE WINES



LITTLE ROCK BLANC 2024

R 135 R 810

A blend of four different cultivars – 68% Sauvignon Blanc, 4% Chardonnay, 6% Viognier and 22% 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, and perfume with subtle spice nuances. Flavours of fruit salad and fresh lively acidity neatly ties this wine together.

CHARDONNAY 2024

R 245 R 1,470

This fruit-forward Chardonnay is more European in style with an integrated oak component and lovely angular acidity. Pale straw in colour with golden hues and displays stone fruit, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate, which is refreshingly long, mineral and lingering on the finish. The resulting wines were aged in 80% French oak (10% 1st fill and the balance in 2nd and 3rd fill) and 20% in a cement egg to preserve aromatics and freshness

MIKO CHARDONNAY 2024

R 530 R 3,180

Straw green colour with golden hues. The nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime and orange peel tones, including almonds and marzipan. The palate is complex and well balanced by a creamy and elegant toasty oak component with a beautiful mineral finish. This wine was fermented in 38% new (300L) oak barriques and 1500 litre Foudre, of medium and light toast and tight grain, and only the best of cooperage was used for 8 months. After 8 months the blend of the different components was made and put back to Foudre and barrel for another 3 months for good integration.

RED WINES



LITTLE ROCK ROUGE 2022

R 185 R 1,110

A blend of 50% Cabernet Sauvignon, 30% Syrah and 20% 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 2022

R 360 R 2,160

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 2022

R 335 R 2,010

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 CAB SAUV /CAB FRANC 2020

R 790 R 4,740

Maturation in barrel was employed for 18 months in 30% new oak barriques, with the balance being 2nd and 3rd fill. After meticulous blending, the blend of 75% Cabernet Sauvignon and 25% Cabernet Franc was put to barrel for another 6 months for integration to take place between the 2 blended varieties. A course filtration was employed prior to bottling. The wine spends another 2 years in bottle before it was released



TASTING ROOM NIBBLES

SMALL PLATES

Black bean and corn taquito R 85
Avocado, lime, chipotle mayo, coriander and corn salsa
(G) (Sp) (Mu) (Vg) (Ga)(G)

Cauliflower wings R 70
Asian dressing, spring onion, slaw
(Sp) (N) (Ss) (Vg) (Ga) (Mu)(G)

Panko-coated camembert R 65
Deep fried camembert with homemade spicy tomato-chilli jam, balsamic reduction and tortilla chips
(G) (Ga) (E) (M) (Sp) (Mu) (V)(G)

Lamb koftas R 65
Yoghurt dressing, garden herbs
(Sp) (S) (Ss) (Ga) (G)

Chargrilled chicken wings with chipotle dressing R 90
(Sp) (S) (Ga)

BBQ glazed pork ribs with salted chilli mayo R 95
(Sp) (C) (Mu) (S) (Ga) (Po)

Citrus and rosemary marinated olives R 70
with feta (Sp) (M) (V)

SHARING PLATTERS

CK platter R515
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's platter R410
Cauliflower wings, black bean and corn taquito, toasted pita bread, marinated olives with feta, chickpea hummus with dukkah spice and ciabatta
(V) (Sp) (N) (G) (M) (Ss) (S) (Ga)

Cheese platter R300
A selection of 5 local cheeses. Serves two guests each and comes 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 R360
A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables, fresh fruit, homemade bread and tomato chutney
(G) (Ss) (Sp) (Po) (E)

Cheese and charcuterie platter R420
A selection of 3 local cheeses and 3 local meats. Serves two guests each and comes 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)