

WINE FLIGHT TASTING

Available daily 10:00 - 18:00

White wine flight: R60.00 per person

Little Rock Blanc 2021
Sauvignon Blanc 2020
Chardonnay 2020

Red wine flight: R70.00 per person

Little Rock Rouge 2018
Cabernet Sauvignon 2017
Syrah 2016

6 wine flight: R120.00 per person

Little Rock Blanc 2021
Sauvignon Blanc 2020
Chardonnay 2020
Little Rock Rouge 2018
Cabernet Sauvignon 2017
Syrah 2016

Miko wine flight: R120.00 per person

Miko White Chardonnay 2017
Miko Red Blend 2012

Gourmet tasting: R175.00 per person

Sauvignon Blanc 2020 paired with baby marrow and chickpea taquito with lemon mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)

Chardonnay 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E)

Syrah 2016 paired with grilled beef sirloin, parmesan and balsamic reduction (M) (Sp)

WINE

WHITE

BOTTLE CASE

Little Rock Blanc 2021

R95 R570

The juice of the grapes was fermented at 12 degrees in order to preserve aromatics on each batch. Each of the cultivars in the blend were vinified separately with blending occurring prior to bottling and with most lots seeing gross lees contact in excess of 4 months. A blend of four different cultivars, 41% Sauvignon Blanc, 40% Chardonnay, 18% Viognier and 1% Semillon. Pale straw green with golden hues this wine 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 the wine together.

Sauvignon Blanc 2020

R125 R750

The grapes were carefully selected in the vineyard before a gentle crushing, cold soaking and pressing. The juice was put through cold stabulation for 6 days at 6 degrees and then allowed to settle for two days. This was followed by racking and then fermentation at various temperatures and a small percentage was moved to older French oak barrels. Semillon (14%) was blended into the wine after completion of fermentation. The wine was aged on the lees for 8 months for integration and complexity development. This wine portrays a melange of tropical fruit aromas and a broad palate that has lovely freshness. Pale straw with green tinges. This wine displays gooseberry, grapefruit, pineapple and fresh lemon rind on the nose. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and zesty appeal

(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. If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible. We favour home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus! And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high quality wines from our very own vineyard. We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment - one bite at a time! Talk to one of the team to find out more about where the food on today's menu has come from.

WHITE

BOTTLE CASE

Chardonnay 2020

R145 R870

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. 50% of the wines were aged for 8 months in French oak (75% 2nd and the balance 3rd & 4th fill) and the other 50% in stainless steel tanks to preserve aromatics and freshness. The final blend is comprised of two different clones of Chardonnay to lend complexity to the wine. Pale straw green in colour with golden hues and displays butterscotch, marzipan and lemon curd-like characteristics on the nose. There are hints of citrus and stone fruits on the palate which is refreshingly long on the palate.

Miko White Chardonnay 2017

R370 R2220

The grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing. The juice was then inoculated with selected cultured yeasts that favour great aroma and flavour development in the wines. This wine was fermented in 100% new Burgundy (228L) oak barriques, of medium toast and tight grain. 100% Chardonnay with 50% Malolactic Fermentation employed to add texture to the wine. Straw green colour with golden hues. The nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime tones, including butterscotch, oatmeal, and honey. The palate is complex and is well balanced by a finely judged and elegant toasty oak component.

RED

Little Rock Rouge 2018

R95 R570

Each of the three cultivars in the blend was vinified separately with blending occurring after 8 months of barrel ageing. Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in a soft tannin profile. The blend consists of 79% Cabernet Sauvignon, 13% Syrah and 8% Petit Verdot. Youthful in appearance, this wine displays stewed red fruits such as mulberries, cassis and sweet plums. There are also hints of Blackcurrants and Mocha spice that follow. The palate is soft and well-rounded with generous velvety tannins, whilst also being fresh, complex and well structured.

Cabernet Sauvignon 2017

R210 R1260

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 26-28 degrees Celsius with gradual tannin extraction resulted in a full-bodied tannin profile. Maturation French oak barrels for 22 months, 20% of which was new, added fine structure and smoothness to the wines profile. Classic in style with a lovely tannin structure and nuances of eucalyptus, cassis and blackcurrant. Ruby red with youthful purple hues, this wine 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 2016

R210 R1260

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 28 degrees Celsius with delestage twice a day and gradual tannin extraction resulted in a elegant tannin profile. Maturation in 100% French oak barrels for 18 months, 15% of which was new which added fine structure and smoothness to the wine. Youthful in appearance, on the nose there is generous amounts of violets, intense red fruits and white pepper. The palate displays some juicy, vibrant red fruit and spice, yet remains fresh and elegant.

Miko Red Blend 2012

R540 R3240

All components of this blend were harvested and treated separately prior to blending. They were harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing in the cellar. A blend of 63% Syrah, 26% Cabernet Sauvignon and 11% Merlot. A co-fermentation of commercial yeasts resulted in a complex aroma and flavour profile. Fermentation occurred in stainless steel with two delestages being employed daily, temperature was maintained at 26 degrees. Maturation in barrel for each component 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 red blend boasting black fruits, spice and savoury aromatics with flavours of blackcurrant and olive tapenade on a silky tannin profile.