

WINE FLIGHT TASTING

Available daily 10h00 - 18h00

White wine flight: R55.00 per person

Little Rock Blanc 2019
Sauvignon Blanc 2019
Chardonnay 2019

Red wine flight: R65.00 per person

Little Rock Rouge 2017
Cabernet Sauvignon 2016
Syrah 2015

6 wine flight: R110.00 per person

Little Rock Blanc 2019
Sauvignon Blanc 2019
Chardonnay 2019
Little Rock Rouge 2017
Cabernet Sauvignon 2016
Syrah 2015

Miko wine flight: R110.00 per person

Miko White Chardonnay 2016
Miko Red Blend 2012

Gourmet tasting: R165.00 per person

Sauvignon Blanc 2019 paired with deep fried calamari with homemade tartar sauce
(Mo) (G) (E) (S) (M) (Sp)

Chardonnay 2019 paired with deep fried goat's cheese and charred baby leeks
(G) (E) (M) (V) (Sp)

Syrah 2015 paired with crispy chorizo and gorgonzola, tortilla crisps, topped with basil pesto
(G) (M) (N) (Sp) (S)

WINE

WHITE

Little Rock Blanc 2019

BOTTLE CASE

R95.00 R570.00

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 allowing gross lees contact in 4 months. A blend of four different cultivars - Sauvignon Blanc, Viognier, Roussanne and Semillon - which combines harmoniously to produce a fresh and textured wine that has a pale straw green colour and shows complex fruit aromatics of granny smith apples, peaches, apricots, and pineapple. The palate is elegant with balanced texture and acidity. This is an alluring wine that is both approachable and generous in all respects.

Sauvignon Blanc 2019

R120.00 R720.00

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 2 days. This was followed by racking, fermentation and moving a small percentage into older French oak barrels. 14% of Semillon was blended into the wine after fermentation. The wine was then aged on the lees for 8 months. Pale straw with green tinges, offering a fresh and zesty appeal on the palate the wine displays tropical fruit characters on the nose including passionfruit, grapefruit, guava and lemon rind.

(C) Celery (CI) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian. 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 homegrown 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.

MONT ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

	BOTTLE	CASE
Chardonnay 2019	R140.00	R840.00

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 2016	R350.00	R2100.00
-----------------------------------	---------	----------

The grapes were carefully selected before undergoing gentle whole bunch pressing. The juice was then inoculated with cultured yeast which favour great aroma and flavour. The wine was fermented in 100% new Burgundy oak barriques, of medium toast and tight grain. The blend comprises of 94% Chardonnay and 6% Viognier. It is pale straw green with golden hues. The nose allows for stone fruit nuances and lovely fresh citrus and lime tones including butterscotch, oatmeal and honey. The palate is complex and well balanced by a finely judged and elegant toasty oak component.

RED

Little Rock Rouge 2017	R95.00	R570.00
-------------------------------	--------	---------

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 43% Merlot, 42% Cabernet Sauvignon, 15% Syrah. Youthful strawberry red in colour, this wine displays stewed red fruits, mulberries and plumbs. It has a soft round polished palate with generous velvety tannins. Whilst being complex and layered there is still a long elegant finish to this wine. This wine strikes a perfect balance between easy-drinking and complexity showing a balanced fruit profile and a smooth, soft palate.

Cabernet Sauvignon 2016	R200.00	R1200.00
--------------------------------	---------	----------

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. 91% Cabernet Sauvignon and 9% Petit Verdot. Fermented at 26/28 degrees Celsius with gradual tannin extraction resulting in a full-bodied tannin profile. A lovely tannin structure and nuances of eucalyptus, cassis and black currants. Ruby red with youthful purple hues, this wine displays an array of classic cigar box characters that are neatly integrated with layers of black fruits. The palate is a delicate balance of opulent fruit and acidity with tannins that are well defined and silky in texture.

Syrah 2015	R200.00	R1200.00
-------------------	---------	----------

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Youthful in appearance, on the nose there is generous amounts of violets, black fruits, pepper and spice. The palate displays some meaty, leathery and blackcurrant notes and yet remains very fresh and elegant with a well-rounded and polished tannin profile.

Miko Red Blend 2012	R520.00	R3120.00
----------------------------	---------	----------

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.

(C) Celery (CI) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian. 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 homegrown 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.