

WINE FLIGHT TASTING

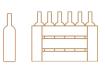
LITTLE ROCK FLIGHT	R 85 PP
Little Rock Rosé 2024 Little Rock Blanc 2024 Little Rock Rouge 2022	
WHITE WINE FLIGHT	R 100 PP
Little Rock Rosé 2024 Little Rock Blanc 2024 Sauvignon Blanc 2024 Chardonnay 2024	
RED WINE FLIGHT	R 115 PP
Little Rock Rouge 2022 Cabernet Sauvignon 2022 Syrah 2022	K IIJ PP
7 WINE FLIGHT	R 115 PP
Little Rock Rosé 2024 Little Rock Blanc 2024 Sauvignon Blanc 2024 Chardonnay 2024 Little Rock Rouge 2022 Cabernet Sauvignon 2022 Syrah 2022	
MIKO WINE FLIGHT	R 120 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) (^N	√g) (Ga)
Little Rock Rosé 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)	
KIDS TASTING:	R150 PP
Decorate your own cookies	

Decorate your own cookies Have fun with a juice and cookie pairing

(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!

WHITE WINES



MONT 💞 ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

LITTLE ROCK ROSÉ 2024

R 125 R 750

Made in Provance-style, with an exquisite light coral colouring, this wine exhibits an abundance of red current, citrus and Turkish delight; with subtle nuances of delicate perfume. Each of the two vineyards in the blend were vinified separately, with blending occurring prior to bottling and the blend seeing gross lees contact in an excess of 4 months. The blend consists of two different vineyards of Grenache Noir. Flavours of strawberries, Turkish delight and a fresh lively balanced acidity neatly ties the everyday rosé together.

Little Rock Blanc 2024

R 125 R 750

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.

Sauvignon Blanc 2024

R 139 R 834

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. After this period, the different components were carefully blended and bottled with 10% Semillon was added to the blend to broaden the mid pallet and add extra complexity and mouth coating texture, whilst still offering a fresh and mineral appeal.

Chardonnay 2024

R 190 R 1,140

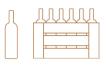
This fruit-forward Chardonnay is more European in style with an integrated oak component and lovely angular acidity. Pale straw in colour with golden hues and displays stone fruit, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate, which is 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 480 R 2,880

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



R 750

R 125

LITTLE ROCK ROUGE 2022

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 255 R 1,530

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 255 R 1,530

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 620 R 3,720

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

