

MIKO

WELCOME TO MIKO

At Mont Rochelle the food served is a blend of international dishes with a healthy nod to the varied nature of South African cuisine and naturally paired with some superb local vintages.

Mont Rochelle has two restaurants: Miko and The Country Kitchen, located next to our wine cellar.

The name Miko pays homage to our previous owner Mr Miko Rwayitare, who was the first black owner of a vineyard in South Africa. The vineyard's premium wine was named after him - as well as the restaurant you find yourself in now.

THE COUNTRY KITCHEN

The Country Kitchen is either a short walk or a quick drive from the main hotel building, so if you're visiting for lunch or off to the wine cellar, just let us know and we'll take you over in one of our vehicles.

WINE TASTING

Here at Mont Rochelle, wine tasting isn't just a special event - it's an everyday occurrence. We can organise wine tastings at the Country Kitchen.

We can tailor your experience from quick and easy introductory tastings to more in-depth cellar tours followed by gourmet tastings. Enjoy wine tasting in our historic wine cellar, beside one of the fireplaces in winter, or sip a chilled Sauvignon Blanc while taking in the beauty of the surrounding mountains during the summer.

Previously a fruit packing shed, our cellar has many quirky elements and a unique feel. If you'd like to book a tasting just let the team at the hotel's reception know your preferred time to visit and we'll organise that for you. If you have a larger group, no problem - we just ask for at least 24 hours' notice so we can be prepared.

We hope you enjoy your visit!

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FOOD AND WINE PAIRING

Food and wine matching is the process of pairing the two to enhance a dining experience and thus finding the right combination of these elements will make the entire dining experience even more enjoyable. However, taste and enjoyment are very subjective and what may be a "textbook perfect" pairing for one taster could be less enjoyable to another.

Though there are detailed guidelines on how to pair food and wine, most food and wine experts believe that the most basic element of food and wine pairing is understanding the balance between the "weight" of the food and the weight or body of the wine. Heavy, robust wines can overwhelm a light, delicate dish like a quiche, while light-bodied wines would be similarly overwhelmed by a hearty stew.

Beyond weight, flavours and textures can either be contrasted or complemented. From there a food and wine pairing can also take into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimized when paired with certain types of food.

Lighter white wines

Champagne and Sparkling Wines, Sauvignon Blanc, Unwooded Chardonnay, Viognier, Pinot Grigio, Gewurtztraminer, Riesling and Bukketraube

Medium to heavy white wines

Wooded Chardonnay, Chenin Blanc, White Blends, Roussane and Semillon

Lighter red wines

Pinot Noir

Medium red wines

Merlot, Pinotage, Cabernet Franc and Cinsault

Heavy red wines

Cabernet Sauvignon, Syrah, Bordeaux Blends, Other Red Blends and Mourvedre

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MONT ROCHELLE VAULT WINES

(Limited stock, subject to availability)

Merlot

Notes of dark cherries and cassis with mulberry and spicy plum pudding on the palate.

1998.....	R2400
1999.....	R2300
2001.....	R1800
2003.....	R1600
2004.....	R1500

Cabernet Sauvignon

Black cherry and mulberry aromas, elegant and complex with a well textured and full mouth feel.

1996.....	R2900
1997.....	R2500

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MONT ROCHELLE CURRENT VINTAGE WINES

WHITE

Sauvignon Blanc R110/R305

Pale straw with green tinges. This wine displays fresh black current, passion fruit, gooseberries and lime on the nose. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and mineral appeal.

Chardonnay R120/R395

Pale straw in colour with golden hues and displays white pear, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate which is refreshingly long and lingering on the finish.

Mont Rochelle Miko Chardonnay R245/R680

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.

ROSE

Little Rock Rose R95/270

100% Grenache. Light coral colour, the nose exhibits red berries, candy floss and Turkish delight. Flavour of strawberries & Turkish Delight.

RED

Cabernet Sauvignon R185/R480

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 R185/R480

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.

Mont Rochelle Miko Cab Sauv/Cabernet Franc R350/R990

Remarkably youthful with purple and garnet hues, a classic Syrah, boasting black fruits, spice and savoury aromatics with flavours of blackcurrant and olive tapenade on a silky tannin profile.

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FRENCH CHAMPAGNE

GH Mumm Brut R2200
An explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel perpetuate the intensity.

GH Mumm Rosé R3100
A lively, dynamic attack reminiscent of fruits of the forest, and a freshness that is elegant, fine and subtle.

GH Mumm Demi Sec R3200
A deep colour with golden-yellow and amber glints, it has an abundance of lively bubbles. Very round, smooth and sweet with hints of honey and candy.

Veuve Clicquot Yellow Label Brut R2850
The Veuve Clicquot Brut has yeasty, baked flavours that are combined with apples and a bit of pear. It's a dry wine that's also fairly rich and robust.

Moet et Chandon Brut Imperial R2850
Delicious white-fleshed fruits, an alluring caresses of fine bubbles and a soft vivacity of citrus fruit with nuances of gooseberry.

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METHODE CAP CLASSIQUE

L'Ormarins Brut Classique NV Elandskloof R160/495
Fruity white peach and apple. Crisp crunch of acidity. Rounded, creamy, broad and textured. Aftertaste finishes on a light lemon zest note.

L'Ormarins Brut Classique Rose NV Elandskloof R160/495
Vivid with lively bubbles of bright red berries and a crisp acidity, rich creamy notes and toasted biscuit flavours and a clean, focused finish.

Krone Vintage Cuvee Brut Tulbach R650
Biscuit bouquet with a creaminess and fine, persistent mousse. Sweet pears and delicate pecan nut notes in the foreground and a refreshing finish

Krone Vintage Cuvée Rose Tulbagh R650
Refreshing and uplifting with delicate pomegranate and red apple notes. Elegant with a fine, creamy mousse.

Villiera Tradition Brut NV R550
A zesty Cap Classique, displaying the full balanced yeasty complexity synonymous with a blend of red and white grapes

Villiera Tradition Brut Rose NV R550
Pinotage with Pinot Noir and Chardonnay and a splash of Pinot Meunier gives clear red berry style with a crunchy dryness and pleasing long zip on the finish

JC Le Roux non-alcoholic Le Domaine R290
A crisp freshness comes alive on the palate with a gentle sweetness and an upfront fruitiness.

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WHITE

SAUVIGNON BLANC

Springfield Life from Stone Robertson R460
Sumptuous mixture of granadilla, gooseberry and citrus with underlying nettle and mineral notes. The fruit is balanced with refreshing acidity.

La Motte Pierneef Franschhoek R340
Citrus flavours, green pepper and gooseberry lingering in the background. The palate is exceptionally elegant, with a mineral finish.

Vergelegen Stellenbosch R410
Aromatic with ripe passion fruit and guava, ruby grapefruit, a touch of lemon grass and good minerality.

CHARDONNAY

Thelema Stellenbosch R620
Ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement the toasty oak. Clean palate, lovely texture and long finish.

Hamilton Russell Hermanus R2100
Prominent pear and lime fruit aromas. Bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine.

Babylonstoren Simonsberg R890
Fresh, fine-grained nose of quince, lime and vanilla. Classy, sleek structure with subtle citrus fruit, creamy texture and nutty complexity.

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CHENIN BLANC

Rickety Bridge Paulina's Reserve Franschhoek R520

Aromas of guava and white peach with underlying floral and green fig. Rich palate of tropical fruit, citrus and a long honeyed finish.

Waterford Chenin Blanc Stellenbosch R820

Aromas of white pear and pithy grapefruit, followed by elements of peach pip, light honeycomb and soft floral notes.

Durbanville Hills Collector's Reserve Durbanville Hills R135/R380

Light straw with green edges with pineapple, apricot, mango, cinnamon and vanilla flavours. Elegant wine with lime, sweet apricots, oak spice and a creamy texture.

SEMILLON

Landau du Val Private Selection Franschhoek R550

Subtle notes of lime, peach, spice, hay and an intriguing herbal undertone. Oxidative notes of honey and malt.

Boekenhoutskloof Franschhoek R1200

Lively pear, citrus zest, freshly cut apple and blossom on the nose with attractive, wet stone, spiced oak and nutty undertones.

Rickety Bridge Franschhoek R580

Lime and apple with nuances of honeyed beeswax, well integrated oak notes, minerality and a delightful lingering creamy finish.

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WHITE BLENDS

Haute Cabrière Chardonnay/Pinot Noir Franschhoek R140/R380
Elegant fruit and acidity, zesty fruit, white peach, pineapple, lime and a subtle red berry mouthfeel. Blend of Chardonnay and Pinot Noir.

Stony Brook Ghost Gum Franschhoek R480
Fresh citrus and butterscotch on the nose, rich honeycomb on the palate. Perfectly balanced oak and complements the fruit and natural structure. Blend of Chardonnay and Semillon.

David and Nadia Aristargos Swartland R1490
Citrus, white and yellow peach, earth and marzipan. Rich and wonderfully balanced. Succulent upfront but dry. Great depth and length. Blend of Chenin Blanc, Roussanne, Viognier, Clairette Blanche and Semillon.

AROMATIC WHITES

Terra Del Capo Pinot Grigio Franschhoek R290
Light, crisp and fresh with hints of stone fruit, lemon and jasmine. Clean and refreshing finish, good palate weight adding structure and balance.

Lynx Viognier Franschhoek R380
Rich and aromatic, ripe pineapple, apricot, infused with floral notes and a viscous jasmine tea mouthfeel. Subtly oaked.

Paul Cluver Riesling Elgin R390
Wonderfully fragrant - concentrated fruit and floral notes. Mango, orange and frangipani, sweet melon freshness. Lime and lemongrass finish.

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ROSÉ-STYLED

Delaire Graff Rose Stellenbosch

R690

Cabernet Franc unique Rose displays flavours of ripe strawberries, cassis and candyfloss with dark red berries and cream on the mid-palate. A juicy, crisp and dry finish.

Waterford Rose-Mary Stellenbosch

R140/R390

Delicate raspberry fruit undertones. Natural acidity from Mediterranean varietals add a lovely soft texture and provides a crisp and fresh finish. Blend of Shiraz, Mourvedre, Tempranillo and Grenache.

Beyerskloof Pinotage Rose

R295

Beyerskloof rose expresses a lighter side of Pinotage with attractive fruitiness and a dry fresh finish for great social enjoyment.

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RED

CABERNET SAUVIGNON

Stony Brook Ghost Gum Franschhoek R980
Dark cherry, blackberry, oak and toast. Well-balanced concentration of fresh acidity and firm tannins. A long, clean and savoury finish.

Boekenhoutskloof Franschhoek R1375
The nose entices with red stone fruit and cassis, rich texture and youthful elegance with blackcurrant, spicy tobacco and hints of sweet fynbos.

Cederberg Five Generations Cederberg R2475
Blackcurrants and cedar wood undertones. Elegant oaking expresses hints of smokiness and tobacco leaf creating a complexity and a velvety finish.

MERLOT

Nederburg Winemaster's Reserve Paarl R120/R380
Dark cherries and blackcurrant, subtle vanilla oak. Powerful and well-rounded, attractive up-front fruit flavours and a soft, silky texture.

Steenberg Constantia R690
Dried prunes, herbs and spices. Fine tannins and a bright acidity. Velvety texture and refreshing acidity with well-integrated tannins that add structure.

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PINOTAGE

Beyerskloof Reserve Stellenbosch R210/R590
Blackberry and prune flavours, cedar oak aromas from Barrel maturation. Good structure, excellent balance and a long juicy finish.

Beyerskloof Kriekbult Pinotage
Upfront black fruit with lively aromas of oak and hints of chocolate on the finish R1350

Kanonkop Stellenbosch
Red fruit flavour. Big, elegant and ripe tannin structures. Over time this wine will show more secondary and forest floor characteristics. R1700

Neethlingshof Estate Pinotage R450
A dry, full-bodied wine with flavours of black cherry, plum and dark chocolate. Elegant tannins with a flavoursome finish.

SHIRAZ/SYRAH

Raka Biography Hermanus R520
Dark purple, white pepper interlaced with sweet cloves, nutmeg and hints of fynbos. Dark fruit earthy tones. Elegant finish with balanced tannins.

Saronsberg Tulbagh R990
Deep, dark purple with succulent ripe fruit flavours, floral, violets and spice. Depth mouthfeel and clarity of fruit and oak flavours.

Boekenhoutskloof Syrah Franschhoek R1375
White pepper on the nose, intense floral and mineral notes with some hints of cloves. Has a concentrated spicy fruit on the nose which carries through onto the palate.

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PINOT NOIR

Haute Cabrière Reserve Franschhoek R290/R820
Elegant red berry aromas with concentrated ripe cherry and cranberry flavours.

Bouchard Finlayson Galpin Peak Hermanus R1500
Flavours of mulberries, plums and violets - lingers with a nutty fullness.

Hamilton Russell Hermanus R2100
Soft and sweet, not overtly fruity with hints of an alluring savoury character along with a dark, spicy, complex primary fruit perfume.

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BORDEAUX-STYLED BLENDS

Chamonix Troika Franschhoek R950

Vanilla, sweet ripe cherries, blackberries, cinnamon and spice. Full, rounded and smooth. Blend of Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Merlot.

Holden Manz Big G Franschhoek R1550

Black cherries, dark red plums and nuances of pine, blueberry and spearmint. Silky smooth palate with a dark fruit and long lingering finish. Blend of Cabernet Sauvignon, Cabernet Franc and Merlot.

La Bri Affinity Franschhoek R580

Complex wine with smoky spice, cherry and hints of cedar oak. A rich full palate with firm tannins and lingering black fruit juiciness. Blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. R5500

OTHER RED BLENDS

Beyerskloof Synergy R450

A lovely aroma of ripe black fruits followed by a full-bodied experience with ripe black fruits dominating the palate

Idiom Wines Cape Blend

R1250

Flavours suggestive of black forest cake with notes of cigar box and ripe cherries. Soft tannins, red fruit and a lively finish

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OTHER RED VARIETALS

Neethlingshof Malbec R1250

Medium to full-bodied wine with a flavour profile of black plum, stewed fruits and cedar rounded off with silky tannins and a savoury finish

Holden Manz Cabernet Franc Franschoek R2350

Fragrant aromatic spice and pepper, black fruit, rich and elegant soft texture, cassis and dark berries. Pleasantly subtle tannins.

Ernie Els Signature Stellenbosch R3500

An exotic nose of black fruit, some leafy character, olive tapenade, earth and spice. Extremely rich and full with succulent fruit, fresh acidity and a long, dry finish.

Idiom Wines Sangiovese

R750

A silky well-balanced wine with notes of red cherry, spicy cloves and vanilla pods on the notes. Complex but delicate granitic, tomato leaf and cinnamon flavours on the palate

Idiom Wine Zinfandel

R750

A versatile and refreshing wine with notes of raspberry and bay leaf on the nose with an attractive long finish

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DESSERT WINES & PORT

(Per 50 ml glass)

Nederburg Reserve Noble Late Harvest Paarl R55
Honeyed pineapple and marmalade aromas, viscous and rich on the palate, savoury jasmine notes.

Mullineux Straw Wine Swartland R150
Dried peaches, apricots and marmalade, savoury, nutty aromas of almonds, marzipan and honey. Balanced clean and fresh mouthfeel.

De Krans Cape Tawny Port Non-vintage Calitzdorp R70
A fine, full-flavoured classic port, with rich coffee/chocolaty flavours and complex structure.

Neethlingshof Maria Noble Late Harvest R50
Flavours of peach and yellow plum accompanied by the rich sweetness of cooked pineapple and the citrusy zing of orange marmalade

Pierre Jourdan Ratafia R50
A fortified, full-bodied sweet wine with hints of fresh limes together with rich honey tones