

MONT ROCHELLE

Wine Flight Tasting is available daily from 10h00 until 19h00

WHITE WINES

	BOTTLE	CASE
Mont Rochelle Little Rock Blanc 2015	R70.00	R420.00
<i>** 6 for the price of 5 (R350.00 per case)**</i>		
Harvested in the mornings, followed by gentle pressing and settling. The juice of the grapes are then fermented at 12 degrees in stainless steel and oak barrels, preserving the aromatic notes from each batch. Sauvignon Blanc, Chardonnay, Semillon and Viognier are fermented separately and then blended prior to bottling. A fresh, clean wine which is pale straw green in colour and has a delicate peach and citrus profile with well balance acidity and texture.		
Mont Rochelle Sauvignon Blanc 2017	R85.00	R510.00
Harvested in the cool morning, the grapes were carefully selected in the vineyard before crushing, cold soaking and pressing. The juice was settled for two days followed by cold fermentation in stainless steel tank and a small percentage was moved to older French oak barrels. After fermentation 7% of Semillon was blended into the wine. The wine was aged for 5 months on the lees. Whilst offering a fresh and zesty appeal on the palate the wine displays tropical fruit characters on the nose including passionfruit, pineapple, litchi, guava and lime.		
Mont Rochelle Chardonnay 2016	R105.00	R630.00
Harvested in the cool morning, the grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing. This was aged 60% in oak and 40% in stainless steel tanks to preserve aromatics and freshness. 4% of Viognier was added to lift the aromatic profile slightly. Pale straw green in colour with golden hues, displaying fresh citrus tones, with notes of apricots, peach stone fruits and melon.		
Mont Rochelle Miko White 2015	R300.00	R1800.00
<i>Not available for tasting</i>		
Harvested in the cool morning, the grapes were carefully selected before undergoing gentle whole bunch pressing. The juice was inoculated with cultured yeast that favours great aroma and flavour development. This was aged for 12 months in 90% new burgundy oak barriques. The blend comprises of 89% Chardonnay, 10% Sauvignon Blanc and 1% Semillon. It is pale straw green in colour, with beautiful stone fruit nuances and lovely fresh citrus and lime tones including butterscotch and orange peel aromas. The palate is complex and well balanced by a finely judged and elegant toasty oak component.		

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RED WINES

	BOTTLE	CASE
Mont Rochelle Little Rock Rouge 2014	R70.00	R420.00
<i>**6 for the price of 5 (R350.00 per case) **</i>		
The blend of four cultivars combines harmoniously to produce the perfect balance between easy-drinking and complexity showing a balanced fruit profile and a smooth, soft palate. This wine is vibrant in red fruit aromas, reminiscent of crushed cranberries and raspberries. The blend consists out of 41% Cabernet Sauvignon, 41% Merlot, 9% Petit-Verdot and 9%Mouvedre. The palate is long and elegant with hints of vanilla with fine, polished tannins.		
Mont Rochelle Cabernet Sauvignon 2015	R150.00	R900.00
Ruby red youthful purple hues this wine displays an array of Cassis, eucalyptus and classic cigar box characters that are neatly integrated with layers of black fruits. The palate is delicately poised showing great balance of opulent fruit and acidity with tannins that are well defined and silky in texture.		
Mont Rochelle Syrah 2014	R150.00	R900.00
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.		
Mont Rochelle Merlot 2009	R225.00	R1350.00
This wine shows red fruits of plums, and mulberries. The palate is full and well-rounded and portrays nuances of tobacco and dark chocolate. A full bodied food wine that will benefit from being enjoyed with most red meats including balsamic braised lamb shanks served with creamy mash and caramelised seasonal vegetables.		
Mont Rochelle Syrah 2009	R225.00	R1350.00
This wine shows an intense purple red colour, a classic wine boasting mint, pepper and spice, interlaced with intense black fruits and violets. There is a complex mouth feel of seductive blackberry fruits, spice, and an enticing meatiness that combines harmoniously, to produce a well-balanced wine.		
Mont Rochelle Miko Red 2009	R450.00	R2700.00
<i>Not available for tasting</i>		
Harvested in the cool of the morning the grapes were carefully selected in the vineyard before a gentle crushing in the cellar. Fermentation occurred in stainless steel and the temperature was well maintained at 26 degrees. Matured in 45% new oak barriques for 24 months, with the balance being 2 nd and 3 rd fill. Ruby red in colour, a Bordeaux styled wine boasting cassis, spice and graphite interlaced with eucalyptus, lead, cedar and pencil shavings. The palate is refined, portraying nuances of dark fruit, black current and a fresh yet polished tannin profile.		

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Winery Tours

Complimentary Cellar Tour

Enjoy our complimentary cellar tour Monday - Friday at 11am. The experience will last approximately 20 minutes where you will be taken around the Mont Rochelle wine cellar. Pre booking is required.

Premium winery tour: R100 per person

Explore the vineyards and winery with our resident winemaker and end the tour with complimentary wine tasting. This experience will last approximately 45 minutes to an hour and is available Monday, Wednesday and Friday at 11am. Pre booking is required.

Unfortunately as Mont Rochelle is a working winery, no children under the age of 6 will be allowed into the Cellar

Tasting options

3 wine flight: R50.00 per person

Mont Rochelle Sauvignon Blanc 2017
Mont Rochelle Chardonnay 2016
Mont Rochelle Little Rock Rouge 2014

5 wine flight: R75.00 per person

Mont Rochelle Little Rock Blanc 2015
Mont Rochelle Sauvignon Blanc 2017
Mont Rochelle Chardonnay 2016
Mont Rochelle Cabernet Sauvignon 2015
Mont Rochelle Syrah 2014

Premium tasting: R95.00 per person

Mont Rochelle Sauvignon Blanc 2017
Mont Rochelle Chardonnay 2016
Mont Rochelle Merlot 2009
Mont Rochelle Syrah 2009

Gourmet tasting: R145.00 per person

Any 3 wines paired with three canape options selected by our Chef's