



DE BORTOLI, YARRA VALLEY, MELBOURNE

RESTAURANT OF THE MONTH

De Bortoli, Yarra Valley

This sublime winery/restaurant complex is the epitome of *Australia's* wine heritage of *Southern European* influences since *World War 1*.

Established in the *Riverina District* of *Southern New South Wales* by an *Italian* immigrant from *Northern Italy* in 1928, *De Bortoli* epitomises the warm hospitality and skills of its third generation family ownership, coupled with the beautiful soils of the Yarra Valley landscape.

Sweeping grounds embrace the lavish *Winery/Cellar Door and Cheese Room/* plus fine dining *Locale* restaurant, where Chef *Tim Keenan* exhibits his sensitively honed skills with true homage to local and seasonal produce.

Downstairs in the friendly *Cellar Door*, visitors are treated to the artisan cheeses of skilled *Affineur (Cheese Refiner) Richard Thomas* in a *Special Cheese Tasting Stall* alongside the wide range of wines.

FC loves the *Yarra Valley Estate Grown Pinot Noir 2007*; and also heartily recommends you try the lower range *Windy Peak Pinot Noir 2008*, which is excellent value at \$18.00 and exhibits traditional flavours of cherry and strawberry fruits.

We also recommend the estate grown *De Bortoli Yarra Valley Sauvignon Blanc 2007*, perfect foil for the subtle flavours of the chef's *Sardinian Seafood Stew* – a divine marriage of *Barramundi, Pipis, Mussels, Prawns and Fennel*, served with perfectly grilled *Crostini*.

The menu offers a well-balanced range of dishes to suit every visitor. There's an authenticity about its *European/Italian* influences, which are rare to *Australia*. *Chef Tim Keenan's* dishes are focused on the essence of the flavours of the produce and reflect his experience working with the top chefs of the world, including *Gordon Ramsay*.

To start the meal, you cannot go past the *Antipasti*. Order a *Tasting Plate*, \$22.00 and enjoy the tiny crispy fried prawns, perfect artichokes and various other delicacies.

The top pick is the *Chef's Tasting Menu* @ \$55.00, if you're feeling indulgent – to enjoy the full fruits of the *De Bortoli Epicurean experience*.



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If you're ordering from the menu for Dessert, try the *Honey & Vanilla Pannacotta with Noble Poached Fruits*. And it's (almost) compulsory for true wine lovers to accompany the dish with the famed *De Bortoli Noble One Riesling*.

This much awarded wine put *De Bortoli* on the map. During August this year It's 25th Vintage will be celebrated in a number of events including a Special Dinner – *The Noble One Tasting and Dinner* on 1st August, *The Noble Finish* in the restaurant and the *25th Anniversary Noble One Experience* in restaurant and at the Cellar Door.

The Yarra Valley Cellar Door was the recipient of the Best Tourism Winery award at the Qantas Australian Tourism Awards 2009.

Open: Cellar Door and Cheese Shop daily 10am – 5.30pm

Restaurant Lunch Thursday to Monday

Dinner Saturday only

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Yarra Valley

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For further information download the ***Flying Connoisseur Guide to Sydney***
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