

CAFÉ DI STASIO WINE LIST

A very approachable and well laid out volume gives diners an incredible choice when it comes to their wine selection.

A long list of the best current, vintage and rose Champagnes lead you into a broad range of Australian boutique wineries and their produce. It is a comprehensive array that includes Rinaldo Di Stasio's own pinot noir and chardonnay grown on his Yarra Valley estate.

Italian wines sing when paired with wonderful Italian food, and the Italian repertoire of bottles to accompany your meal is extensive. Vintage after vintage of the greats — Sassicaia, Ornellaia, wonderful Barolos, brunellos and the best wines from up-and-coming producers from all over Italy, make up the 400 strong Italian contributions to this list.

Drink wines by the glass — share a half bottle of white and then decide on a burgundy or Bordeaux. This constantly changing and considered list reflects what people currently prefer to drink as well as giving you the opportunity — with expert advice and recommendations from the staff — to try something a little more unusual and exciting.

VINEYARD

In 1994, restaurateur Rinaldo Di Stasio decided against opening another dining establishment and instead went back to the beginning and nature. He bought virgin bush land — a 32-hectare hillside block in the Yarra Valley — and proceeded to transform it. Adjacent to the expansive Warramate flora and fauna reserve it now boasts roads, dams and a house designed by Allen Powell. Sitting church-like on top of the hill, the monastery-like structure, complete with a Bill Henson-filled gallery and a tree-filled courtyard overlooks 2.8 hectares of vineyards, equally split between chardonnay and pinot noir.

This unique vineyard's position is one of the highest and most picturesque sites in the Yarra Valley. The north, and north-east facing slope allow excellent drainage and fruit exposure and are perfect for the production of premium Yarra Valley pinot noir and chardonnay. Techniques such as leaf plucking and bunch thinning are employed to ensure optimum fruit quality in this micro-managed vineyard. Fruit is hand-harvested and the much-acclaimed wines are the final result for talented winemaker Kate Goodman.

The first vintage was released in 1999, in bottles with wonderful labels hand written by Rinaldo Di Stasio's mother Pasqualina and father Prisco. Somewhat controversial when first on the market, they have since appeared in multiple international design magazines and competition annuals.

The wine is now going from strength to strength with Kate Goodman at the helm. It is available from select restaurants in Australia and the UK, and of course, at Café Di Stasio, which operates as the cellar door for the Di Stasio Vineyard — where visiting is by invitation or appointment only.

Our website is <http://www.distasio.com.au>

2006 DI STASIO CHARDONNAY

The beautiful Di Stasio vineyard in Coldstream produces some of the most elegant Chardonnay in the Yarra Valley. The vineyard is handpicked and the fruit whole-bunch pressed prior to fermentation in French oak barriques. A small portion of barrels are allowed to ferment "wild". After fermentation is complete the wine is matured in a combination of new and seasoned French oak for nine months with occasional battonage to build texture and complexity. The barrels do not undergo malolactic fermentation.

The aromas highlight an elegant yet complex chardonnay. Citrus fruits, nectarine and light mineral characters are integrated with beautifully balanced French oak. The palate combines concentration and depth with elegance and finesse. Flavours are layered and textural, and the finish shows the length and fresh acidity that is a hallmark of this lovely vineyard. Medium term cellaring will reward.

2006 DI STASIO PINOT NOIR

The Di Stasio vineyard has been planted with a variety of Pinot clones that ensure an interesting and complex wine. The elevated site promotes delicate flavours but not at the expense of concentration. The vineyard is handpicked and the grapes are crushed into small open fermenters with a small portion of whole bunches included. Throughout the fermentation the wine is regularly hand-plunged to gently extract colour and varietal flavours. After gentle pressing the wine is transferred to a combination of new and seasoned French oak hogsheads for a 10 month maturation.

Bright and vibrant in the glass with intense aromas of dark cherry, plum and spice. The palate is medium bodied in style with beautiful balance and acid structure. Much like the Chardonnay this wine combines elegance with concentration. On the finish the tannins are soft with just enough grip. Medium term cellaring will see this wine develop more complexity.