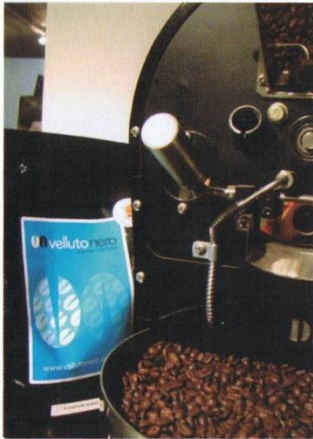


THE COFFEE GUIDE SYDNEY (2009 Edition)

Velluto Nero

Shop 3, 259 Clarence Street, Sydney CBD
mon/fri 7am to 4pm (sat/sun closed)



With a name that translates to 'black velvet', Velluto Nero prides itself on creating an opulent specialty coffee. Being the first of its kind to roast onsite in the CBD, the café has a grand machine guarding the entrance. There's a brilliant aqua lighting up the walls which matches the colour of the takeaway cups and the Velluto Nero branding.

2008 has been a big year for the owners—three sisters, Gina, Vicky and Aileen Young. Not only has this venture been operating for under a year, the girls have already proved themselves a force to be reckoned with after winning the Golden Prize at the Fine Foods awards for their Designer Espresso Blend. They also received a high mention at the Golden Bean awards, and have had much praise from within the industry.



What is it about the talent that comes from across the Tasman? Born and raised in New Zealand, but with Chinese heritage, the girls are dedicated, kind and humble—in contrast to Velluto Nero's assault on the coffee scene. They've launched a café and website, and sell coffee, tea, chocolates and coffee accessories in the store and online.

The beans used are Rainforest Alliance Certified, and offer ethically sound coffee that's also full of taste. My espresso has a strong aroma and rich body, with a delicious fusion of chocolate and caramel flavours. It has a bright acidity and strong aftertaste. The cappuccino which follows has a sugary-vanilla flavour that produces an enticingly sweet scent. True to the café's name, it has a creamy, velvety feel, and a full head of froth.



Coffee ... 21/25
Venue ... 20/25

Coffee ... Velluto Nero

