

NARDONE BAKER WINES

AUSTRALIAN SOIL
European Heritage

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NARDONE BAKER 2006 CHARDONNAY



WINE FACTS

<i>Grape Variety</i>	Chardonnay
<i>Region</i>	Fleurieu, McLaren Vale
<i>Alcohol</i>	14.0%
<i>Cellaring Potential</i>	Now until 2010

TASTING NOTES

<i>Colour</i>	Bright and golden.
<i>Nose / Bouquet</i>	Vibrant tropical fruit and mellow peach.
<i>Taste / Palate</i>	This mouth-filling wine is rich and ripely flavoured. On the palate, this fresh, clean, buttery Chardonnay shows good complexity and soft, creamy texture with a lingering finish free from the influence of oak.
<i>Food Pairing</i>	Easy drinking style to enjoy on its own or pair with seafood, stir fry dishes and fruit cheeses. The zestiness of its flavours will complement fruity sauces, especially on poultry, and will hold its own when matched with aromatic, coconut-influenced curries.

Please note: our winemaking team does alter the final blend of our varieties from vintage to vintage, so that they can achieve consistent flavours and characters each year. This takes place because, thankfully, wine is still an agricultural product and it still reflects seasonal variations due to climate, rainfall and other natural factors. Enjoy!

ABOUT NARDONE BAKER

Nardone Baker Wines is a boutique, family-owned, South Australian wine producer, crafting wines from Australia's premier regions such as McLaren Vale, Coonawarra, Langhorne Creek and Lower Murray, for the domestic and international wine market, including the UK, USA, Italy, Hong Kong, Singapore, Ireland, Japan, Taiwan and Estonia. Nardone Baker Wines has accumulated a numerous awards on the international stage. Gold, Silver and Bronze medals have been won at various international shows, with full details online at www.nardonebaker.com. On our site you can review all of our tasting notes and subscribe to our free, monthly email newsletter, Footnotes (NB News).