NARDONE BAKER WINES

AUSTRALIAN SOIL European Heritage

Nardone Baker Wines Pty Ltd

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Nardone Baker NV Sparkling Shiraz



Wine Facts

Grape Variety Shiraz 100% Primary Region Riverland Alcohol 13.5%

Cellaring Potential Enjoy while young

Tasting Notes

Colour Deep purple with pink mousse.

Nose / Bouquet Mulberry and dark plum with subtle hints of

toasted oak.

Taste / Palate A velvety, full bodied palate boasts dark

berry, nuttiness and a hint of dark chocolate. Some acid and tannin on the finish becomes apparent as the flavours linger. Best served

slightly chilled.

Food Pairing The robust balance between fruit and acid,

when coupled with the refreshing fizz of this sparkling shiraz, enables it to be paired with seafood curries, pan-fried dishes and antipasto. An excellent choice as a celebratory drink and a superb aperitif to

accompany finger foods and starters.

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 Wines

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)*.