

NARDONE BAKER WINES

AUSTRALIAN SOIL
European Heritage

Nardone Baker Wines Pty Ltd

ABN 16091032049

POSTAL ADDRESS: PO Box 386, McLaren Vale, South Australia 5171, Australia

DIST. CENTRE: 10 Gray Street, Kilkenny, South Australia 5009, Australia

Tel +61 8 8445 8100 Fax +61 8 8445 8200

www.nardonebaker.com

info@nardonebaker.com

Nardone Baker 2005 Shiraz



Wine Facts

Grape Variety	Shiraz 100%
Primary Region	McLaren Vale
Alcohol	14.0%
Cellaring Potential	Now until 2012

Tasting Notes

Colour	Bright red with crimson tones.
Nose / Bouquet	Ripe berry notes with a touch of spice.
Taste / Palate	On the palate, berries abound amid spice which is enjoyably reminiscent of Christmas puddings past. The fruit/spice is gently tempered by fine tannins in this succulent and stylish Shiraz of iconic Australian character.
Food Pairing	This wine has a body, texture and flavour enabling it to be paired with a variety of rich, generous flavours. In particular, we recommend it with meat dishes that have hearty sauces/gravies, spicy dishes such as chilli-led stir fries and sharp, vintage cheeses.

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)*.