



With family roots in Europe and Australia, Nardone Baker's reputation for excellence in wine production has extended to over 20 countries including USA, UK, Europe, Singapore, Hong Kong, Japan and China. The secret to Nardone Baker's widespread popularity is the simple understanding that wine lovers around the world enjoy wines that showcase the fruit and are styled to accompany a large variety of cuisines.





SHIRAZ

Hold this succulent Shiraz against the light and you will see crimson tones. Swirl and sniff, and you will extract delightful aromas of ripe berry, spice and a hint of chocolate. Then, prepare to experience the classic Australian Shiraz characteristics of bold, plummy flavours, mixed spice and subtle oak, leading to a soft tannin finish. Boost your enjoyment of this wine by pairing it with meat dishes that have hearty sauces/gravies, and spicy dishes such as chilli-led stir fries.



CABERNET SAUVIGNON

This wine begins with aromatic notes of plum, eucalypt and mint, emanating from a deep, rich, red wine that deserves attention in the glass. On the palate you will be rewarded by a sophisticated blend of fruit and tannin, dominated by black cherry and hints of blueberry, all leading to a long, lingering finish. Enjoy this wine with savoury dishes, especially roast meats.



CHARDONNAY

Our Chardonnay is a lighter style, fruit and floral affair, and very versatile when food pairing. The wine itself will glisten bright and golden in your glass, releasing a bouquet of vibrant tropical fruit and mellow peach. Be sure to experience this classic, mouth-filling Chardonnay with its rich, ripe flavours and soft, textures. With fruit galore and a clean finish, you can confidently pair this wine with seafood, poultry and spicy Asian cuisine.



SAUVIGNON BLANC SEMILLON

This wine is a classy, understated showcase of Sauvignon Blanc and Semillon which you notice instantly in its pale golden hues. The same reserve is shown on the nose with its subtle but complex fruit tones betraying a hint of stewed apple. On the palate the smooth texture prepares you for a celebration of apple and pear, ripe with fruit and crispness. Pair this wine with seafood, barbecued meats and roast pork or chicken.



CABERNET MERLOT

The warm summers of McLaren Vale bring a sweet fruitiness, while cool afternoon sea breezes temper the ripening process - helping the wine to pace itself towards a leisurely harvest. Likewise, it's best to approach this wine slowly so you can fully enjoy the sweet plums on the nose as they swirl in the perfume lift from the Merlot. A mouthful of soft plums follows given shape and direction by vanilla oak with its soft tannin finish. Enjoy on its own or accompanied by lamb dishes, curries, Asian food and banquets.



MOSCATO

This delightful and pleasant wine is perfect as an aperitif with its subtle fizz and light alcohol. The floral nose is complimented by pineapple notes and the first impression on your pallet will be a wall of sweetness. Sultanas, sweet apricots and honey dominate the main flavours leading to a clean finish. The Moscato is ideal for drinking without food or with light appetisers. For a heavier meal, consider pairing this wine with a palate cleansing sorbet between courses. Or enjoy with a rich, chocolate dessert.

SPARKLING WINE

These Sparkling Wines are a natural companion to the Nardone Baker's "Premium" range of wines. Enjoyed at many cocktail parties and celebrations, they are a delight before dinner to "get things going" or perfect to toast a special occasion whether it just for two or for two thousand! No matter when you drink them, the moment will always be special when accompanied by these skilfully crafted sparkling wines.



SPARKLING SHIRAZ

This wine is deep purple in colour with generous pink mousse. The aroma offers mulberry and dark plum with subtle hints of toasted oak. The velvety, full-bodied palate boasts dark berry, nuttiness and a hint of chocolate. A stylish sparkling wine with depth for the wine lover and festive fizz for the fun lovers.



BRUT CUVEE

Our Brut Cuvée is rich and full bodied with soft mousse and aromas of yeast and delicate fruit. Its creamy texture and good palate weight are supported by biscuity flavours and hints of sweet citrus, leading to a pleasing finish. Enjoy at celebrations or accompanying appetizers such as stuffed mushrooms, sushi foie gras or mild cheese.

Sparkling Wines

Store at 4°C - 16°C

Drink at 4°C - 8°C



NARDONE BAKER

Shiraz

14.5% Alc/Vol MCLAREN VALE 750ml

Nardone Baker's "Premium" range of wines are made from selected parcels of grapes grown in the world renowned regions of South Australia's southern vales, where they benefit from good sunlight, above average rainfall and the subtle influence of sea breezes. These wines are the most widely distributed of the entire Nardone Baker stable of wines, and are enjoyed daily in many countries of the world.

RED WINES

Store at 16°C - 18°C
Drink at 19°C - 21°C

WHITE WINES

Store at 4°C - 16°C
Drink at 4°C - 8°C



NARDONE BAKER WINES INTRODUCTION

When in 1952 Joe Nardone as a very young man left his homeland of Italy traveling by ship to Australia to pursue his dream of wine making in a new country, he did not know that his family roots were to become entwined with John Baker, who also as a young man left his home in England to travel to Australia to fulfil his wine making dreams.

Driven by a passion for making quality wine they were led to South Australia's fertile soil and ideal climate.

Both men devoted years to wine making, never meeting until they were finally brought together through the marriage of their children.

Today, the second generation of Nardone Baker winemakers continues, as the two sons, Frank Nardone and Patrick Baker, now brothers-in-law build upon the heritage begun by their fathers over half a century ago.

Nardone Baker wines are made from fruit grown in some of the best wine growing regions in Australia including McLaren Vale, Coonawarra, Langhorne Creek and the Riverland.

Our partners employ cutting-edge viticulture techniques to nurture and harvest fruit at optimum levels of quality and health, then, careful selection and blending under the watchful eye of winemaker Brian Light, a former Australasian winemaker of the year, ensures Nardone Baker wines achieve consistent quality and character, vintage after vintage.

Although our processes and facilities are state-of-the-art, it should be noted that at Nardone Baker wines we do not have a passion for technology, rather, we use technology to fulfil our passion.

NARDONE BAKER WINES

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