NARDONE BAKER WINES

AUSTRALIAN SOIL European Heritage

Nardone Baker Wines Pty Ltd

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NARDONE BAKER NV BRUT CUVEE



Wine Facts

Grape Variety Sultana, Colombard, Chenin Blanc

Primary Region Riverland Alcohol 11.0%

Cellaring Potential Drink while young

Tasting Notes

Colour Pale yellow, clean, clear.

Nose / Bouquet Aromas of yeast and delicate fruit.

Taste / Palate Rich and full bodied with a creamy texture

and good palate weight. These excellent qualities are supported by biscuity flavours and hints of sweet citrus. Overall, this Brut Cuvee is dry, rounded, soft and very approachable, leading to a pleasant finish.

Food Pairing The fresh, full bodied nature of this wine

makes it a perfect partner for appetisers such as stuffed mushrooms, sushi and foi gras or as an accompaniment for shellfish dishes, Asian noodles and blue cheeses. Perfect as

a celebratory drink.

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)*.