



THE DV12 CHARDONNAY is our signature varietal white wine. Picked only at optimum “flavour” ripeness and at the ideal sugar level of 13.5° Baumé, this delightfully fresh white has a slight French oak influence adding complexity and ... an atypical lifting addition of Sauvignon Blanc! Served chilled this is just delicious.

SUGGESTED FOOD: Fresh crusty bread, extra virgin olive oil and Dukkah (ancient Egyptian dry dipping ground mix of roasted almonds, pistachios, sesame seeds, cumin seeds, coriander seeds, salt, pepper, fennel and a cinnamon stick).

DOGRIDGE VINEYARD is nestled in the foothills of McLaren Vale. This South Australian premium wine growing region is known for its consistency and reliability. Dogridge Vineyard supports biodiversity & employs modern sustainable viticultural practices that optimise vine health & sun exposure creating fruit of extraordinary quality. Coupled with passionate winemaking, the combination results in wines that express varietal definition & elegance. What else would you expect from McLaren Vale?

Cheers, Dave Wright (Vines)
& Fred Howard (Wines)

TROPHY/GOLD: MCLAREN VALE WINE SHOW 04

