



The four-acre DV2 Grenache vineyard was established in the early 1940's. Rich spicy varietal aromas & flavours of this delicious wine are a culmination of about 10 months oak maturation coupled with the intense fruit driven characters from very low yielding dry grown hand-pruned bush vines. An old-fashion varietal that's back & can be lightly chilled! We love it & expect you will too.

SUGGESTED FOOD:

(daytime) A salad of fresh Roma tomatoes, baby spinach, Bocconcini and extra virgin olive oil with warmed speck.

(nighttime) Pasta with a Puttanesca sauce, shaved or grated Parmigiana Reggiano, cracked pepper and garnished with a large sprig of fresh basil.

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. What else would you expect from McLaren Vale?

Cheers,

Dave Wright (Vines)

Fred Howard (Wines)

