

DV3, our two-acre block of 60 year old low yielding vines, produces intense varietal characteristics which carry through into this superb wine. Maturation in predominantly French and some lightly toasted American oak has produced a full-bodied Cabernet Sauvignon with a great depth of colour and a palate brimming with varietal berry flavours, a hint of good oak and excellent tannin structure. Enjoy now or keep for a rainy day.

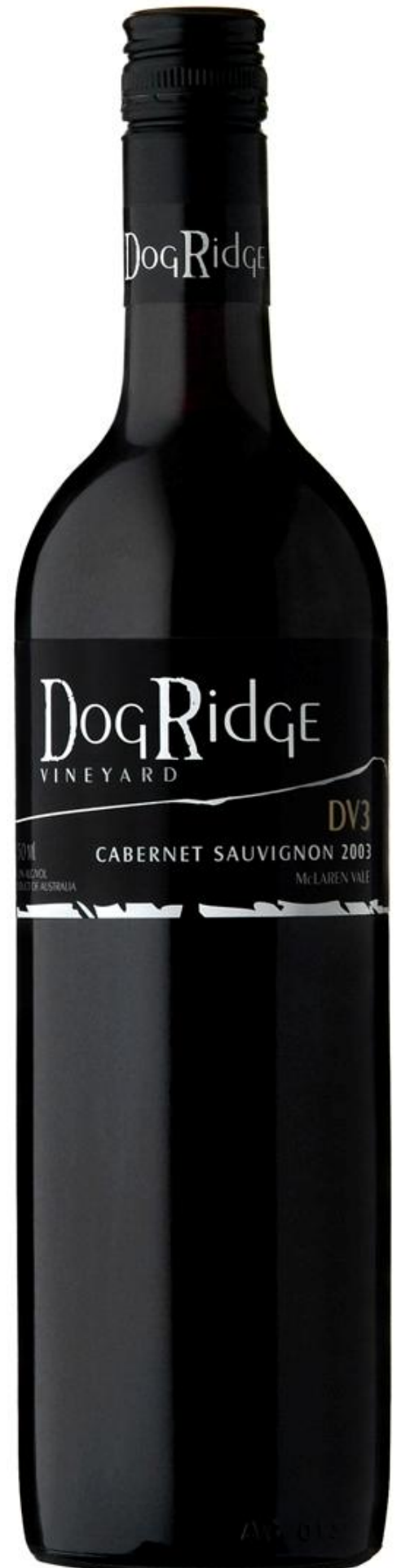
SUGGESTED FOOD:

Barbecued rack of lamb, roasted spuds, sautéed field mushrooms, spicy chutney. Afterwards: chocolate mud-cake.

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)





WINESTATE'S **BEST WINES** OF 2005

**DogRidge Vineyard DV3
McLaren Vale Cabernet
Sauvignon 2003 ★★★★★**

The nose is a huge concentration of dark chocolate, redcurrant, spices and cedar oak aromas. The delicious full, rich, fleshy palate delivers an abundance of flavours, plenty of length and good tannin persistence. \$30

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