



DV7, our block of low yielding 60 year old vines, produces intense true varietal characteristics which carry through into this superb wine. Maturation in predominantly French and some lightly toasted American oak has produced a full-bodied Shiraz with a great depth of colour and a palate brimming with spicy fruit flavours. Enjoy now or keep for a rainy day.

SUGGESTED FOOD: Fillet of lean beef rubbed with good olive oil, pepper, salt and mixed herbs then oven baked. Served in large pieces on a bed of sweet potato mash with a reduced Shiraz glaze. Side plates of roasted carrots, grilled sweet corn and any green salad.

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)

