



CALABRIA  
FAMILY WINES



RICHLAND

## CABERNET SAUVIGNON 2021

Calabria Richland series brings to the table reliable, approachable wines that consistently over-deliver. We strive to capture the essence of the variety and include within the series traditional varieties and also wines made from interesting, newer varieties to Australia. The Richland series was originally inspired by the Mediterranean climate and rich, fertile soils of South Eastern Australia. The Richland label is devoted to the pioneers and founders of Calabria Family Wines; Francesco & Elisabetta Calabria.



**Region:** Fruit specifically selected from vineyards within the Barossa Valley, South Australia and Riverina, New South Wales.

**Bouquet:** Classic fresh cassis with purple liquorice & mulberry lift and hints of pine and dark chocolate from oak

**Palate:** Lovely fruit forward palate of cassis, blackberry, blackcurrant and blueberry with ample acid freshness and poise.

**Suggested Cuisine:** Mushroom strudel

**Season:** The 2021 vintage overall for the most part of Australia can be categorized as a very high quality vintage with very healthy yields due to persistent rainfall events during the early parts of the growing season in Winter and Spring, allowing ample soil moisture storages for the warm Summer ahead.

Both the Riverina and Barossa Valley experienced milder than average temperatures and relatively dry conditions leading up to harvest, with only a few days over 35 °C (classified as Heatwave conditions), as compared to the multiple incessant days of heatwave conditions previously felt in 2019 and 2020. March, thankfully, was on average up to 8 °C cooler than January/February, being the topping on the cake for many vineyards, the timing perfect for slow gradual ripening. By the middle of April almost all of our Riverina and Barossa Valley fruit was harvested, being essentially on par for harvest timing. Thankfully, the slightly cooler than average temperatures seen just prior to harvest in March and April, for both the Riverina and Barossa Valley, allowed for the slow accumulation of sugar and flavour in harmony, hence explaining the overall quality for the vintage being fresh and balanced.

**Wine Analysis:** Alc/Vol: 13.5% | pH: 3.48 | TA: 6.42 | Sugar: 4.5g/L



**Cellaring:** Enjoy now or cellar up to three years

