



CALABRIA
FAMILY WINES



RICHLAND

CHARDONNAY
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 sourced from a selection of Riverina family vineyards.

Bouquet: Enjoy aromas of grapefruit & lime. White peach with a very subtle oak influence.

Palate: Grapefruit pith and limes hold the centre line through the palate. Peach & stone fruit characters add volume to the palate with fine grained texture adding length to the wine.

Suggested Cuisine:



Roast chicken with butter & creamy mashed potato.



Creamy Lobster Linguine

Winemaking: The fruit is machine harvested at night, crushed and pressed. Only optimal pressing were reserved for the Richland Chardonnay. The juice was cold settled, following racking prior to ferment. A selection of parcels were mixed on lights lees to increase texture and mouthfeel.

Wine Analysis: Alc/Vol: 12.1% | pH: 3.5 | TA: 6.45 | Sugar: 4.1g/L



Cellaring: Enjoy now or cellar up to three years

