



CALABRIA  
FAMILY WINES

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RICHLAND

DURIF  
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:** Parcels of fruit were selected from local Riverina growers as the warm climate contributes to the ample flavour and evenness of ripening.

**Bouquet:** An abundance of black plums & blueberry with dessicated coconut oak and dark chocolate - quintessential of Durif.

**Palate:** Powerful yet subtle. A well-rounded palate full of soft supportive fruit tannin with ripe black fruit density.

**Suggested Cuisine:**



Wagyu beef burgers with caramelised onions.

**Season:** A favourable growing season with a mild spring and summer, allowing for the fruit establish with the absence of extreme heat pressure. This created an overall high-quality vintage with very healthy yields.

**Winemaking:** After showing rich flavours and ripe tannins in the vineyard, the parcels of fruit were harvested. Upon arrival at the winery, the fruit was first crushed and then left to ferment on skins for 7 days before being pressed onto oak planks. After maturing for 9 months, specific parcels were then selected by the winemaking team to craft the perfectly balanced wine.

**Wine Analysis:** Alc/Vol: 13.5% | pH: 3.5 | TA: 6.10 | Sugar: 6.2g/L

**Cellaring:** Enjoy now or carefully cellar for up to 5 years.

**Vegan Friendly**

