



CALABRIA  
FAMILY WINES

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RICHLAND

PINOT NOIR  
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 South Eastern Australia family vineyards.

**Bouquet:** Vibrant red cherry fruit, hints of raspberry, cloves and spices.

**Palate:** A moderate bodied wine with vibrant cherry & raspberry fruit, the tannins and supple giving the wine a long smooth finish.

**Suggested Cuisine:**



Chicken & Mushroom Risotto



Creamy Mushroom & Truffle Fettuccine

**Season:** The majority of the season presented a good run of weather. Spring and Summer were mild, mean maximum temperature was about 1 deg C lower than the average, and the vines were set up well with the absence of extreme heat pressure we are familiar with in previous years. This was followed by some rainfall in late January (36ml on the 29th), putting the region on edge with some picking decisions. Luckily, February was dry with only 12ml of rain for the entire month. Pinot Noir from the South Eastern Australia region was harvested end of February.

**Winemaking:** The fruit was harvested in the cool of the night, crushed and pressed. After crushing the must is fermented on skins in stainless steel for 7 days before being pressed onto oak planks. The wine undergoes MLF on planks before being stabilised and lightly fined prior to bottling.

**Wine Analysis:** Alc/Vol: 13% | pH: 3.49 | TA: 6.23 | Sugar: 3.4g/L



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

