



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 combination of Riverina family vineyards.

**Bouquet**: Enjoy flavours of pink lady apples, fennel seed and touches of citrus peels.

**Palate:** Bright acidity palate with mouthwatering texture and volume. A tight crisp finish with watermelon freshness.

## **Suggested Cuisine:**



Niçoise salad



Feta, spinach, mint and quinoa tartelettes

**Season:** Riverina crush commenced on 29th January 2020 and crushing was completed on 29th March 2020. Overall in the Riverina it was a very dry growing season, with 85mls of rain in February (the majority from 9-12th February) and 42mls early march. Hence picking decisions were critical. The fruit for this Rosé was harvested mid March.

**Winemaking:** The fruit is harvested in the cool of the night and delivered to the winery for processing. The juice is clarified and fermented at cool temperatures before being mixed on light yeast lees to build texture on the palate.

Wine Analysis: Alc/Vol: 11% | pH: 3.18 | TA: 7.15 | Sugar: 4.7g/L

VEGAN

Cellaring: Enjoy now or cellar up to three years

