



SAUVIGNON BLANC

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: Riverina, NSW.

Bouquet: Enjoy gooseberry, passionfruit and lime aromas – quintessential of Sauvignon Blanc.

Palate: A refreshing and crisp palate of tropical crush and a tight beautiful acid line that carries from start to finish.

Suggested Cuisine:



Grilled Whitting fillets with a fresh mediterranean salad



A rich cheese

Season: The 2022 vintage overall was a high-quality vintage with very healthy yields. This was due to persistent rainfall events during the early parts of the growing season in Winter and Spring, allowing ample soil moisture storages for the mild Summer ahead.

Winemaking: The fruit was machine harvested at night, crushed and pressed. The juice was immediately clarified and then fermented at cool and steady temperatures. Blending, fining and filtration early helps to maintain freshness and the youthful characteristics of this Sauvignon Blanc.

Wine Analysis: Alc/Vol: 11.5% | pH: 3.3 | TA: 7.2 | Sugar: 3.5g/L

Vegan Friendly



Cellaring: Enjoy now or cellar up to two years

