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RICHLAND
BRUT CUVÉE
CHARDONNAY PINOT NOIR

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.

Tasting Note: Lively sparkling with lifted Chardonnay aromas of lemon citrus and mango crème with balanced red currant characters of Pinot Noir.

A creamy palate of underlying pineapple and papaya with dancing delicate bubbles, complemented by nougat flavours and a crisp finish.

General Characteristics | Dry & Medium bodied

Suggested Cuisine:

 Serve chilled, simply on its own or with Canapés and soft white cheese. Also an enjoyable accompaniment to seafood; freshly shucked Oysters or grilled Salmon.

Winemaking: Fruit is selected from the Riverina area. The Mediterranean-style climate allows the grapes to ripen slowly and develop freshness of flavour.

Wine Analysis: Alc/Vol: 11.5% | pH: 3.3 | TA: 6.7 | Sugar: 10.2g/L