



CALABRIA
FAMILY WINES



RICHLAND

CHARDONNAY

2022

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 aromas of ripe peach and honeydew melon with hints of vanilla.

Palate: A lush palate of white peach, nectarine and subtle butterscotch flavours with a creamy, smooth texture and lingering acid.

Suggested Cuisine:



Roast chicken with butter & creamy mashed potato.



Creamy Lobster Linguine

Winemaking: The fruit is machine harvested at night, crushed and pressed. The parcels are lightly fined and partially clarified, before the juice is transferred onto oak staves and fermented over 2-3 weeks. Wines remained on oak for a further two months before being blended, stabilised and filtered ready for bottling.

Wine Analysis: Alc/Vol: 12.5% | pH: 3.4 | TA: 6.32 | Sugar: 4.2g/L



Cellaring: Enjoy now or cellar up to three years

