



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.

Bouquet: Enjoy lifted aromas of Fresh strawberries, raspberry confectionary, and hints of roses and violets.

Palate: A combination of red berry flavours and sugar sweetness, balanced with zesty fresh acidity and spritz, leading to a refreshing clean finish.

Suggested Cuisine:

- Fresh fruit platter
- Che

Cheese board

Winemaking: The fruit was harvested in the cool of the night, crushed and pressed. A portion (roughly half) of the juice is feremented to dryness and the other half is held as juice. When ferment is complete both components are blended together to give a perfectly balanced moscato.

Wine Analysis: Alc/Vol: 6% | pH: 2.81 | TA: 8.88 | Sugar: 96g/L

Cellaring: Enjoy now or cellar up to three years

