



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 lifted aromatics of lychee, pear and nectarine with hints of fresh apple, quintessential of Pinot Grigio.

Palate: Refreshing and crisp with tight acid and great length complimented by a delicate finish.

Suggested Cuisine:



Fresh Seafood & crunchy salads

Ceviche; white fish marinated in citrus juice, with a hint of chilli, coriander and mint.

Season: The 2023 season overall was a high-quality vintage, producing fresh and vibrant wines. The season had persistent rainfall events, allowing for ample soil moisture storages for the high growing-season temperatures ahead.

Winemaking: The fruit is harvested in the cool of the night once ideal fruit ripeness is achieved. The juice is crushed and pressed with minimal SO2. The juice is clarified then fermented at cool temperatures. There is no oak contact, the intention is to put the fruit forward and produce a crisp and refreshing Pinot Grigio.

Wine Analysis: Alc/Vol: 12.5% | pH: 3.4 | TA: 6.22g/L | Sugar: 3.8g/L

Cellaring: Enjoy now or cellar up to three years.

