



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 vineyards in the Riverland, Barossa Valley & Riverina regions.

Bouquet: Enjoy aromas of raspberry liquorice, black cherries and milk chocolate, complimented by hints of coffee and spice.

Palate: A well rounded palate with rich, intense and vibrant dark berry fruit flavours with a refined, polished and silky finish.

Suggested Cuisine:



Woodfired Pizza

A classic Spaghetti Bolognese

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

Winemaking: Harvested once ideal fruit ripeness is achieved. Gentle crushing and destemming into fermentation vessel with careful monitoring and temperature control, to extract rich colour and maximum fresh, ripe varietal fruit flavours. Once the fermentation has completed, the wine is clarified and undergoes Malolactic fermentation in tank, leading to a softer, creamier wine. The wine is then aged on oak planks for 8 months. Post ferment multiple parcels are selected by the winemaking team to craft the perfectly balanced wine.

Wine Analysis: Alc/Vol: 13.5% | pH: 3.5 | TA: 6.17 | Sugar: 3.8g/L

Cellaring: Excellent to drink now or will gain added complexity with short term cellaring.

