ESTD 1945

CALABRIA

FAMILY WINES

RICHLAND

SHIRAZ

2024

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: Barossa Valley, South Australia.

Bouquet: Enjoy aromas of lifted purple fruit, ripe plums and black raspberries, complimented by hints of vanilla.

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

Suggested Cuisine:

Woodfired Pizza

A classic Spaghetti Bolognese

Season: The 2024 vintage was characterised by drier than average growing season, with the warmer temperatures allowing the grapes to ripen with intense fruit characters for the Richland Shiraz.

Winemaking: Harvested after ideal fruit ripeness was achieved, the parcels were gently crushed and destemmed into open top fermentation vessel for up to 7 days. During this period, the wines were carefully monitored with the aim being to extract rich colour and maximum ripe varietal fruit flavours. Once the fermentation was complete, it was then clarified and undertook Malolactic fermentation in tank on French oak staves leading to a softer, creamier wine. The wine was then matured on oak for 9 months prior to bottling.

Wine Analysis: Alc/Vol: 14% | pH: 3.6 | TA: 6.25 | Sugar: 6.2g/L

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