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RICHLAND

SHIRAZ

2020

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 grower vineyards in the Riverina, N.S.W & Barossa Valley, South Australia.

Bouquet: Enjoy aromas of fresh raspberry and ripe plums, compliment with hints of pepper and subtle cedar oak.

Palate: A well rounded palate with rich fruit flavours of dark cherries, boysenberry and ripe plum. Juicy acidity is balanced with refined tannin to provide length and a rewarding finish.

Suggested Cuisine:



Roasted Pork Belly



A classic Spaghetti Bolognese

Season: Drier than average conditions at flowering, caused reduced yields that allowed for relatively lower vine water requirements, yet ample leaf cover for sunburn protection, allowing ample flavour development, hence the overall quality for the vintage season was quite impressive.

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.

Wine Analysis: Alc/Vol: 14% | pH: 3.44 | TA: 6.31 | Sugar: 4.3g/L

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