



CABERNET SAUVIGNON 2019

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 specifically selected from vineyards within the King Valley, Victoria and Riverina, New South Wales.

Bouquet: Classic cassis and black forest fruits with a lavender lift and supportive dark chocolate and mocha.

Palate: Cabernet driven flavours of mulberry and lifted sweet blackcurrant, complemented by soft oak tannins.

Suggested Cuisine:

Stuffed Portabello mushrooms

Season: The 2019 vintage overall, for the most part of Australia, can be categorized as a very high quality vintage but with below average yields due to persistent low growing season and winter rainfall, with Spring 2018 rainfall being about 2/3 from the average and summer rainfall 1/3 of the average. Both the Riverina & King Valley regions experienced hot and dry conditions leading up to harvest, with multiple days over 35 °C. Thankfully, February was on average 3 °C cooler than January, being the saving grace for many vineyards, the timing perfect for ripening the smaller crops. Thankfully, the dryer than average conditions at flowering which caused reduced yields allowed for lower vine water requirements, hence less heat stress, allowing ample flavour and colour development in reds. The overall quality for the vintage is outstanding.

Wine Analysis: Alc/Vol: 14% | pH: 3.49 | TA: 6.38 | Sugar: 4.6g/L

Cellaring: Enjoy now or cellar up to two years

