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**RICHLAND**  
**CHARDONNAY**  
**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 Riverina family vineyards.

**Bouquet:** Enjoy aromas of grapefruit & lime. White peach with a very subtle oak influence.

**Palate:** Grapefruit pith and limes hold the centre line through the palate. Peach & stone fruit characters add volume to the palate with fine grained texture adding length to the wine.

**Suggested Cuisine:**



Roast chicken with butter & creamy mashed potato.



Creamy Lobster Linguine

**Season:** The growing season had a dry start with under average rainfall. The 2019 year had a total rainfall of 268ml, September, October and December were the lightest months with only 8, 4 and 4mls respectively. Extreme heat spikes in December and January of up to 45 deg C put the vines and growers under stress. In late December 2019 and into January 2020, much of the country was facing the worst bushfires we have witnessed, fortunately our region was spared.

**Winemaking:** The fruit is machine harvested at night, crushed and pressed. Only optimal pressing were reserved for the Richland Chardonnay. The juice was cold settled, following racking prior to ferment. A selection of parcels were mixed on lights lees to increase texture and mouthfeel.

**Wine Analysis:** Alc/Vol: 12% | pH: 3.13 | TA: 7.5 | Sugar: 4.0g/L



**Cellaring:** Enjoy now or cellar up to three years