## Abel Tasman Bangor Pinot Noir

Our flagship wine, Bangor's Abel Tasman is showing plenty of character. A noble grape, Pinot Noir is perfectly suited to Tasmania's cool climate, developing complex red and black fruit flavours while maintaining a high level of natural acidity that keeps the wine mouth-watering and bright.

Abel Tasman has been aged in French oak barriques, using a range of barrels carefully selected from a number of prestigious cooperages across France. The judicious use of new and old barrels adds a delicate hint of vanilla, spice and texture, that in balance with the fruit flavours makes this a classic cellaring wine. It will continue to reward over the next 10 years. Pinot Noir is one of the most highly prized wines in the world. The balance between delicate fruit flavours, moderate tannin and oak, makes Pinot an appealing wine that can be enjoyed with a wide range of food from ripe Tasmanian brie to Bangor lamb.

Hand-picked April 2016
Mixture of de-stemmed and whole-bunch fruit
100% wild ferment
Matured on lees for 10 months
10% new French oak
13.7% abv
350 cases made



 $\begin{array}{c} \textbf{raspberry} \mid \textbf{strawberry} \mid \textbf{cherry} \mid \textbf{plum} \\ \textbf{vanilla} \mid \textbf{delicate spice} \end{array}$ 







medium bodied cellar 10 years

delicate oak

Silver Medal, Tasmanian Wine Show, 2019 Bronze Medal, International Royal Hobart Wine Show, 2018



