

Captain Spotswood Bangor Pinot Noir

The prince of grapes for the Tasmanian climate, Pinot Noir is a delicate red wine with plenty of character and vitality.

Captain Spotswood has been gently aged in old oak, softening the wine while maintaining its bright red fruit characteristics. Red cherry, raspberry, strawberry, plum and black current characters tantalise on the nose and provide a rewarding Pinot experience on the palate. Captain Spotswood is all about fun times with friends and family. This Pinot can be enjoyed all year round, and paired with a wide range of food from cheese to seafood, lamb, beef and game meats.

Hand-picked April 2018

Aged on lees 7 months in old French oak

Malolactic fermentation

13.5% abv



red cherry | raspberry
strawberry | plum

fruity



medium bodied



cellar 5 years



old oak



Captain Spotswood The Story

In the 1830's, Captain John Spotswood held the first land grant at Bangor, including the site where our vineyard now stands. Early accounts record that he rather enjoyed a drink, and we expect that he would have fancied a glass of this Pinot Noir named in his honour!

Captain John Spotswood served in the British army in India. Following his retirement, he ran a small farm, growing crops and livestock on the 90 acre land grant he selected. His wooden cottage, built in 1833, stood opposite our vineyard until the 2013 bushfire when it was unfortunately lost. However, we were able to salvage the convict bricks from his chimneys and re-lay them as the hearth in The Shed, keeping a small part of his story with us.