

# 1830 Bangor Chardonnay

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A classic food wine, this is a beautiful example of Tasmanian cool climate Chardonnay. Hand-picked and whole-bunch pressed, Bangor's 1830 displays a wonderful balance of apple, pear and classic stone fruit flavours, a twist of lemon and a lovely natural acidity.

Our Chardonnay has been naturally fermented and aged in oak barriques carefully selected from a range of prestigious cooperages across France. The judicious use of new and old barrels adds a delicate hint of vanilla and texture that is the icing on the cake. Bangor Chardonnay has a brightness and approachability that makes it a real crowd pleaser.

1830 Chardonnay pairs beautifully with fish, pasta, white meat and soft cheese.

*Hand-picked March 2016*

*Whole-bunch pressed, using first press juice*

*Barrel fermentation in French oak using wild yeast*

*Barrel maturation on lees for 11 months, 20% new oak*

*Partial malolactic fermentation*

*12.0% abv*

*156 cases made*



apple | pear | white peach  
apricot | lemon

fruity



medium bodied



cellar 8 years



delicate oak

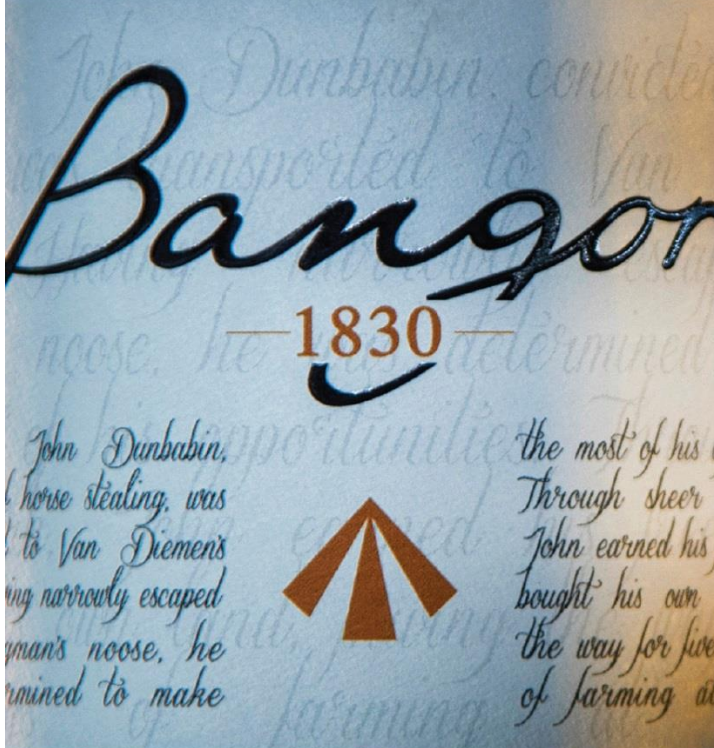


## 1830 The Story

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In 1830 John Dunbabin, convicted of horse stealing, was transported to Van Diemen's Land. Having narrowly escaped the hangman's noose, he was determined to make the most of his opportunities. Through sheer hard work, John earned his freedom and bought his own land, paving the way for five generations of farming at Bangor.

John Dunbabin is where the family's long farming legacy first began. Transported to Tasmania at the age of 23 as a convict, John was hard working and determined. He earned his freedom and bought the first parcels of land for his own farm in Bream Creek in 1856, paving the way for 7 generations of family farming in Tasmania. John's sons bought the first parcels of land at the Bangor property in 1890. Bangor remains a family farm, managed today by Matt and Vanessa Dunbabin, along with their three young children Henry, William and Amy.



2014 CHARDONNAY  
TASMANIA