

# 1830 Bangor Chardonnay

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 notes of sweet vanilla, spice and texture to this traditional-style Tasmanian Chardonnay.

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

Hand-picked April 2017

Whole-bunch pressed, oxidatively handled

Sequential fill to French oak barrels for wild fermentation

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

Partial malolactic fermentation

12.0% abv

280 cases made



apple | pear | white peach | lemon

gentle fruit



medium bodied



cellar 8 years



oak



## 1830 The Story

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.

