

# Bangor Reserve Chardonnay

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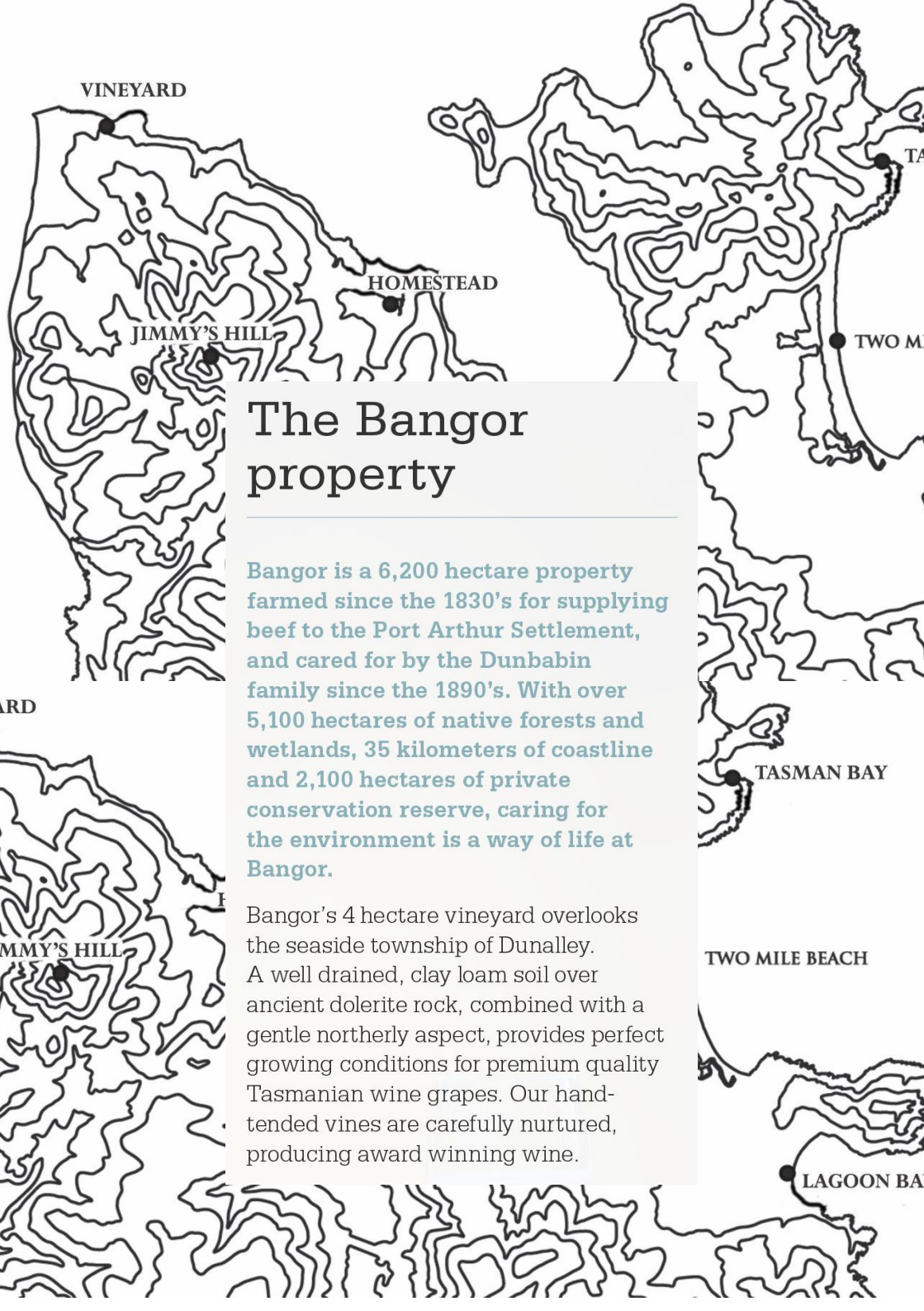
**A classic food wine, this is a beautiful example of Tasmanian cool climate Chardonnay. Hand-picked and whole-bunch pressed, Bangor's Reserve Chardonnay displays wonderful grapefruit, fig, and white peach characters balanced with creamy nutty notes and a soft oak sweetness.**

Bangor Chardonnay has been naturally fermented and aged in just 2 specially selected French oak barrels. This is a delightfully complex wine with firm structure and a crisp, clean, mouth-watering finish. The longer you delay the next sip, the more expansive the palate becomes.

Drink at or near room temperature to experience the full flavour that this wine offers. A unique wine perfect for that special occasion.

*Hand-picked April 2019*  
*Whole-bunch pressed, oxidatively handled*  
*Sequential fill to French oak barrels for wild fermentation*  
*Barrel maturation on lees for 10 months*  
*Partial malolactic fermentation*  
*13.0% abv*  
*Boutique - 50 cases made*  
*Cellar 5 to 10 years*





## The Bangor property

Bangor is a 6,200 hectare property farmed since the 1830's for supplying beef to the Port Arthur Settlement, and cared for by the Dunbabin family since the 1890's. With over 5,100 hectares of native forests and wetlands, 35 kilometers of coastline and 2,100 hectares of private conservation reserve, caring for the environment is a way of life at Bangor.

Bangor's 4 hectare vineyard overlooks the seaside township of Dunalley. A well drained, clay loam soil over ancient dolerite rock, combined with a gentle northerly aspect, provides perfect growing conditions for premium quality Tasmanian wine grapes. Our hand-tended vines are carefully nurtured, producing award winning wine.