

Jimmy's Hill Bangor Pinot Gris

With a lovely golden colour in the glass, this Pinot Gris has a full, round and silky feel in the mouth. The mild 2018 season produced good, even fruit set and packed the wine with lovely full flavours and aromas, including bright apple, pear and grapefruit. Our vineyard produces Pinot Gris with a high natural acidity giving a crisp, clean finish.

This wine is made with minimal intervention to showcase the fruit flavours of this aromatic grape variety, and is best enjoyed while young and fruity.

Pinot Gris is perfect on its own, or can be enjoyed with seafood, soft cheeses and salads.

Hand-picked late March 2018

Fermented with cultured yeast from the Alsace region of France

Matured on lees in tank for mouthfeel and texture

14.2% abv

750 cases made



apple | grapefruit | pear | nectarine

fruity



medium bodied cellar 4 years

Bronze Medal, 29th Tasmanian Wine Show, 2018.

Jimmy's Hill The Story

Rising a commanding 1002 ft, Jimmy's Hill is Bangor's highest point and one of Tasmania's convict era semaphore stations. With a simple hut for shelter, Jimmy, the rugged bushman who called the remote outpost home, maintained a vigilant eye on adjacent stations, standing by to relay messages.

Back in the early days of the colony there was a network of semaphore stations around both the Forestier and Tasman Peninsulas, and between Port Arthur and Hobart Town. They were used for relaying messages around the colony (the email/text messaging system of the day), and they could relay a message from Port Arthur to Hobart Town in just 15 minutes. Jimmy ran the semaphore station here at Bangor, so the hill became locally known as Jimmy's Hill, as it is still known today.

