Bangor Reserve Pinot Noir

A unique wine made from 10 barrels, hand-picked from the special 2018 vintage at Bangor, this Reserve Pinot Noir shows plenty of character. Aromas of dark cherry, boysenberry and wild strawberry lead you to a packed palate of black cherry and cherry-pip.

Framed with a fine tannin structure from careful aging in French oak, this wine will persist on the palate for as long as you let it. It is a wine to savour with friends and family.

Hand-picked April 2018
Mix of whole-bunch and de-stemmed fruit.
Pressed
Fermented as separate clonal parcels with wild and cultured yeasts
Barrel maturation on lees for 10 months
15% new French oak
14.4% abv
250 cases made
Cellar 5 to 10 years



