

Bangor Vintage Sparkling (2014)

Celebrating is what this sparkling is all about. This wine has been patiently made in the traditional French method. Undergoing secondary ferment in its bottle, and matured for 5 years on lees, this is a Tasmanian sparkling equal to any occasion big or small.

A blend of Pinot Noir and Chardonnay grapes picked in 2014, Bangor sparkling is deliciously crisp, displaying bright citrus flavours, balanced with pear, white cherry and strawberry notes. This mouth-watering bubbles will make sure your celebration is not a short one!

Perfect on its own, or enjoyed with oysters, cheese, and cured meats.

Hand picked February 2014

60% Pinot Noir, 40% Chardonnay

Secondary ferment in bottle

Aged on lees for 5 years

12.8% abv

130 cases made



fruity

**citrus | peach | pear
white cherry | strawberry**



light bodied cellar up to 10 years



Gold Medal, 29th Tasmanian Wine Show, 2019.



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.

