

Lagoon Bay Bangor Riesling

A great food wine, this is a perfect example of how well the Tasmanian growing conditions suit this noble grape. The grapes were hand-picked and gently pressed to preserve the delicate fruit flavours. The juice was matured on lees for over four months, building the depth and flavour of the wine. Lagoon Bay Riesling has been made in a drier style, with a low level of residual sugar that compliments the fruit flavours of this vintage rather than competing with them.

Bright and mouthwatering, our 2023 vintage Riesling delights with citrus, nectarine, and green melon characters, finishing with a stunning, crisp Tassie acidity.

Hand-picked April 2023

Gently pressed de-stemmed

Cool ferment with aromatic yeast

12.0% abv

350 cases made



Citrus, Grapefruit, Lemon,
Lime, Gooseberry



Light Body



Cellar 3-8 years





Lagoon Bay The Story

Bangor has a long farming history dating back to the 1830's when cattle were run at Lagoon Bay to supply the penal settlement of Port Arthur. Today Bangor is a 6,200 hectare working farm, managed for its natural and cultural heritage.

Lagoon Bay sits at the Eastern end of the Bangor property. It was farmed in the 1830's by Dr Alexander Imlay, who along with his team of assigned convicts supplied beef to Port Arthur. Lagoon Bay was also the site of two whaling stations. One operated by Alexander Imlay and the other by Captain James Kelly (from 1838 to 1842).

Since those days, Lagoon Bay has continued to play an important role on Bangor. Coastal easterly weather supports lush pastures which are perfect for growing prime lambs and beef cattle. As well as pastures, Lagoon Bay is surrounded by native forest and wetlands, and its sandier soils make the perfect home for Bangor's many wombats. Of the 6,200 hectares that make up the property, 5,100 hectares are native forests and grasslands and 2,100 hectares are formally protected in conservation reserves.