

Bangor Maria Rosé

Crafted from Pinot Noir grapes, Bangor's Maria Rosé is all about summer and good times. A bright and refreshing wine, Maria Rosé has a palate of mouth-watering summer berries, with exquisite strawberry, rhubarb and savoury cherry notes, complemented by a soft, creamy texture.

Maria Rosé was partially aged in barrel on lees, giving the wine a soft and creamy texture while maintaining bright berry flavours. Maria Rosé is the perfect summer wine that can be enjoyed with a wide range of foods from crisp salads to Tasmanian seafood.

Best served lightly chilled.

Hand-picked April 2023

Whole berries soaked on skins

Partial malolactic fermentation

Partial maturation on lees in barrel for 3 months to add complexity and texture

13.0% abv

400 cases made



Summer Berries, Strawberry, Rhubarb, Raspberry, Cherry



Medium Body



Partial Old Oak On Lees



Cellar 3 Years



MARIA ISLAND

Scale - One Inch to a Mile



Maria The Story

Maria Island dominates the seascape to the north of Bangor, and is a special place for the Dunbabin family. In 1869 Tom Dunbabin with his brother John, leased the island where he farmed for seven years, honing the skills that would lead to his purchase of Bangor in 1890, where his descendants still farm today.

Maria Island is now a National Park, but was for over 150 years farmed, and the Dunbabins were among the earliest. In 1869 brothers Tom and John Dunbabin from Bream Creek took up the challenge of farming Maria Island, a former penal settlement off the east coast of Tasmania. Married to sisters Sarah and Mary Murdoch from Cambridge, they spent seven years raising their young families and building their future on this remote island outpost. Maria Island overlooks Bangor, holding a special place in the hearts of over five generations of the Dunbabin family.