

Bangor Blanc de Blanc (2016) Late Disgorged

This is a unique one-off wine from Bangor Vineyard. Over 6 years in the making, this Blanc de Blanc has been patiently made in the traditional French method from our hand-picked Chardonnay grapes. This is an exquisitely poised sparkling perfect for your next special celebration.

Deliciously crisp, with a persistent fine bead and a delightful presence from the lovely complexity of flavours, this is a vibrant, balanced sparkling. Enticing lemon meringue, sea spray and oyster shell aromas on the nose, follow through to layers of citrus, grapefruit, apple, peach, and crème brûlée on the palate.

This is a special limited-edition wine, with the next one over a decade away.

Hand-picked February 2016

100% Chardonnay

Secondary ferment in bottle

Aged on lees for 6 years

12.0% abv

125 cases made



Citrus, White Peach,
Apple, Grapefruit, Sea Spray



Light Body



Cellar 10 Years

Gold medal, Tasmanian Wine Show, 2023.



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 nature conservation reserve, caring for the environment is a way of life at Bangor.

Bangor's 8 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.

