

Captain Spotswood Bangor Pinot Noir

The prince of grapes for the Tasmanian climate, Pinot Noir is a delicate red wine with plenty of character and vitality.

Captain Spotswood showcases the red fruit characteristics of the Pinot Noir grape. Bright ruby in colour, our 2022 Spotswood introduces itself with aromas of raspberry and red cherry, following through with mouth-watering dark cherry, red cherry, plum, and notes of dark chocolate and spice.

Captain Spotswood is all about fun times with friends and family.

This Pinot can be enjoyed all year round, and paired with a wide range of food from cheese to seafood, lamb, beef and game meats.

Hand-picked April 2022

Partial wild ferment

Partial malolactic fermentation and maturation on lees

14.0% abv

750 cases made



Red Cherry, Raspberry,
Black Cherry, Dark Chocolate



Medium Body



Partial Old Oak



Cellar 3 Years

Gold medal, Tasmanian Wine Show 2024.



A close-up photograph of a white bucket tilted to the left, pouring a large quantity of dark blue grapes. The grapes are in motion, creating a blurred trail as they fall into a large pile below. The background shows green and yellowing grape leaves, suggesting an outdoor vineyard setting.

Captain Spotswood The Story

In the 1830's, Captain John Spotswood held the first land grant at Bangor, including the site where our vineyard now stands. Early accounts record that he rather enjoyed a drink, and we expect that he would have fancied a glass of this Pinot Noir named in his honour!

Captain John Spotswood served in the British army in India. Following his retirement, he ran a small farm, growing crops and livestock on the 90 acre land grant he selected. His wooden cottage, built in 1833, stood opposite our vineyard until the 2013 bushfire when it was unfortunately lost. However, we were able to salvage the convict bricks from his chimneys and re-lay them as the hearth in The Shed, keeping a small part of his story with us.