1830 Bangor Chardonnay

A classic food wine, Bangor's 1830 is a beautiful example of Tasmanian cool climate Chardonnay, displaying wonderful grapefruit, white peach, nectarine and yellow apple characters, balanced with cashew nut notes from gentle aging in oak.

Bangor Chardonnay is delightfully bright and mouth-watering, with a lovely silkiness on the palette. Gentle aging in French oak has imparted subtle spice and nutty characters, that sit beautifully with the fresh fruit flavours.

A perfect food wine that will pair perfectly with fish, pasta, white meat and soft cheeses.

Hand-picked April 2022
Whole-bunch pressed, oxidatively handled
100% wild fermentation
Barrel maturation on lees for 9 months
Partial malolactic fermentation
13.5% abv
360 cases made



White Peach, Nectarine, Quince, Cashew Nut



Medium Body

Cellar 5 to 10 years



Balance Oak



Cellar 10 Years





farming legacy first began. Transported to Tasmania at the age of 23 as a convict, John was hard working and determined. He earned his freedom and bought the first parcels of land for his own farm in Bream Creek in 1856, paving the way for 7 generations of family farming in Tasmania. John's sons bought the first parcels of land at the Bangor property in 1890. Bangor remains a family farm, managed today by Matt and Vanessa Dunbabin, along with their three children

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