

Bangor Reserve Pinot Noir

A unique wine made from select barrels, hand-picked from the special 2021 vintage at Bangor, this Reserve Pinot Noir shows plenty of character. Aromas of dark cherry and wild strawberry lead you to a packed palate of black and red cherry, bramble and blood plum.

Framed with a silky tannin structure from careful aging in French oak, this wine will persist on the palate for as long as you let it. It is a wine to savour with friends and family. Delightfully savoury and drinking beautifully, try it with lamb, venison, or duck. This wine will age gracefully with careful cellaring (5-10yrs+).

Boutique reserve, only 60 cases made.

Hand-picked April 2021

Mix of whole-bunch and de-stemmed fruit

Fermented as separate clonal parcels with wild and cultured yeasts

Barrel maturation on lees for 10 months

14.0% abv

Cellar 5 to 10 years



Dark Cherry, Red Cherry, Bramble, Blood Plum



Medium Body



Balanced Oak



Cellar 5-10 Years

Silver medal, Tasmanian Wine Show, 2024



VINEYARD

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 private 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.

JIMMY

TASMAN BAY

TWO MILE BEACH

LAGOON BAY

VINEYARD

TASMAN BAY

HOMESTEAD

JIMMY'S HILL

TWO MILE BEACH

LAGOON BAY