

Bangor Sparkling (2020)

Celebration is what this sparkling is all about. Bangor Sparkling has been patiently made in the traditional French method.

Undergoing secondary ferment in its bottle and matured for over 3 years on lees, this is a Tasmanian sparkling equal to any occasion big or small.

A traditional blend of Pinot Noir, and Chardonnay, grapes hand-picked in 2020, Bangor Sparkling is deliciously fresh and crisp, with a persistent fine bead and a delightful presence from the lovely complexity of flavours. A light golden colour in the glass combined with citrus, white peach, grapefruit and brioche notes, make this a stunning sparkling for any celebration.

Hand-picked February 2020

50% Pinot Noir, 50% Chardonnay

Secondary ferment in bottle

Aged on lees for 3.5 years

12.5% abv

250 cases made



Citrus, White Peach,
Grapefruit, Brioche



Light Body



Cellar 5+ Years

Silver Medal, Royal Hobart 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.

