



FAT BASTARD

CHARDONNAY

TWO THOUSAND & TWENTY ONE

GRAPES

Chardonnay.

ORIGIN

California, USA.

VINTAGE

2021 was a difficult year in California with drought and below average winter rains creating generally dry conditions. The result was an early harvest, lower yields and smaller berries, however chardonnay showed fantastic flavour concentration and an opulent, natural intensity.

VINIFICATION

Harvested during the cool of the night. Cold and slow fermentation with aromatic yeast to retain freshness in stainless steel. Matured in both American and French oak. Bottled under screwcap to retain freshness.

TASTING NOTE

Just like they used to make em'. Our Fat Bastard Chardonnay has an opulent, rich palate of grilled pineapple, spiced butterscotch and loaded with peach and apricot. Filled with macadamia and almond meal notes, the wine has a bright linear acid line bringing liveliness and freshness. Full bodied goodness.

FOOD MATCH

Our favourite pairing; gnocchi with sage burnt butter. Whilst most deem the butter on butter mix could clash, the high acid of the Chardonnay provides a refreshing take. Perfect.



FAT BASTARD REMARKABLY FULL BODIED