



FAT BASTARD

CHARDONNAY

TWO THOUSAND & TWENTY TWO

GRAPES

Chardonnay.

ORIGIN

California, USA.

VINTAGE

2022 was marked by a warm growing season, leading to earlier harvests and concentrated fruit flavours. Despite challenging heat waves, Chardonnay showcased a remarkable balance of rich texture with bright acidity and layered flavours.

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, all wrapped in a lush, buttery texture. Filled with macadamia and almond meal notes for depth and balance, the wine has a bright linear acid line, making it a fresh and lively delight. 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