



FAT BASTARD

CHARDONNAY

TWO THOUSAND & TWENTY THREE

GRAPES

Chardonnay.

ORIGIN

California, USA.

VINTAGE

2023 vintage unfolded under warm, steady conditions, yielding fruit of notable concentration. Chardonnay from this year stands out for its harmonious balance - combining generous texture with fresh acidity and a depth of layered, expressive 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 delivers a bold, indulgent palate bursting with grilled pineapple, spiced butterscotch, and layers of juicy peach and apricot, all wrapped in a creamy, buttery texture. Hints of macadamia and almond meal add richness and balance, while a vibrant line of acidity brings freshness and lift. 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