



FAT BASTARD

SHIRAZ

TWO THOUSAND & TWENTY FIVE

GRAPES

Shiraz.

ORIGIN

South Australia, Australia.

VINTAGE

The 2025 vintage delivered bold, high-quality wines, with the season settling into a smooth, consistent rhythm. A steady growing period with plenty of sunshine produced fruit with depth and richness, while balanced conditions kept everything in check. The result is a Shiraz packed with plush fruit, ripe intensity and signature opulence, just how we like it.

VINIFICATION

Harvested at peak flavour maturity and fermented in stainless steel vats on skins for 7-10 days. Cool storage temperatures and moderate oak used for maturation in order to retain bright, fresh fruit character.

TASTING NOTE

This wine doesn't hold back—bursting with ripe plum, blackcurrant, and a touch of licorice spice, layered with hints of violet, pepper, and smoky oak.

Rich and full-bodied, the palate delivers plush plum and dark cherry with notes of chocolate, licorice, and subtle earthiness. Bold, smooth, and seriously moreish.

FOOD MATCH

Go for a saucy Osso Bucco or something equally rich. Snack on some aged cheddar while you're waiting.



FAT BASTARD REMARKABLY FULL BODIED