

# VINO FINO

Explore a World of Wine

## FAT BASTARD CHARDONNAY 2023

**HOT PRICE** **PRICE DROP** **VINO VALUE** **TOP SELLER**

**\$18.99**

If you like your Chardonnay's big, rich and creamy then the Fat Bastard is the one for you!



Product Code:	6644	Closure:	Screw Cap
Country:	United States	Unit:	Each
Region:	California	Volume:	750ml
Sub Region:	Central Coast	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

In order for Fat Bastard to produce high quality, fruit driven, food-friendly wines, the winemaker sources grapes from the best regions around the world. Their long-standing relationship with their growers has ensured consistently excellent quality for each Fat bastard varietal, vintage after vintage.

#### Winery notes (2023 Vintage)

"Fat Bastard Chardonnay hails from Monterey on the Central Coast of California where the ample sunshine is tempered by the Pacific Ocean. Just like they used to make 'em. An opulent, luscious palate of grilled pineapple and juicy clingstone peach, followed by spiced butterscotch and loads of textural nutty, mealiness. Bright acidity brings length and freshness to the intense fruit characters. Like drinking pure sunshine.

If you like your Chardonnay's big, rich and creamy then this is the one for you!"

**90/100 Campbell Mattinson, August 2025** (2023 Vintage)

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"If you're looking for a **buttery** chardonnay, this is your baby. It's spot on, in its style. It tastes and smells of popcorn, **butter**, ripe peach and toast, and has pear and **butterscotch** characters floating around the edges. Lovers of **Buttery** Chardonnay: You are in business here."

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Reviews for the 2022 vintage below...

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**5 Stars & 93/100 Sam Kim, Wine Orbit, November 2024** (2022 Vintage)

"Beautifully styled and richly expressed, showing mango, grilled pineapple, vanilla, and roasted hazelnut aromas on the nose. The palate displays excellent weight and succulent fruit intensity, splendidly framed by fleshy texture and mellow acidity, offering terrific drinking. At its best: now to 2027."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch