VINO FINO
Explore a World of Wine

FAT BASTARD CHARDONNAY 2024

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
Country:	United States
Region:	California
Sub Region:	Central Coast
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

It's been a while since we've had the Fat Bastard our shop floor, but with a new vintage just landed and a generous price offer, we thought it's well worth revisiting.

The label says "Remarkably Full Bodied Californian Chardonnay" - that is true and probably tells you all you need to know.

A wine that lives up to its name, from a country where there are quite a few FBs, the Californian Fat Bastard Chardonnay delivers plenty of ripe peachy, lemon, butterscotch flavour and if you don't believe us, check out the review below...

Winery notes (2024 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!"

Reviews for previous vintages below...

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

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."

CONTACT VINO FINO

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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

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