

# VINO FINO

Explore a World of Wine

## TONY BISH FAT & SASSY CHARDONNAY 2023



\$21.99

The name says it all!

TOP  
SELLER



Product Code:	4080	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Multi Region	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	<a href="#">Tony Bish Wines</a>		



New  
Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



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### TASTING NOTES

Tony Bish is synonymous with Chardonnay. It is the only variety he produces and the core Fat & Sassy label is his bread and butter - or more aptly maybe toast and butter.

#### Winery notes (2023 Vintage)

"This Chardonnay has a full, broad nose of refreshing and bright aromas of ripe yellow stone fruits and citrus fruits along with an edge of creamy and nutty barrel-ferment and spicy oak notes, subtle lemon-curd and buttery MLF notes. The palate has flavours of citrus fruits melded with creamy barrel-ferment and nutty, spicy oak.

The mouthfeel is enriched by integrated layers of lemon-curd and buttery MLF nuances. The palate has an underlying freshness with acid poise, and the wine flows along a fine-textured line with creamy nutty notes leading to a sustained finish with toasty oak.

Hawke's Bays devastating Cyclone Gabrielle in March 2023 resulted in significant loss of the grape crop. Our wonderful colleagues in Marlborough came to our rescue, who enjoyed a brilliant vintage with excellent grape-growing conditions. Pristine fruit was harvested for our beloved Fat & Sassy. A blend of 75% Marlborough and 25% Hawke's Bay, this wine retains

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our signature style of being Fat...& Sassy."

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**5 Stars & 93/100 Wine Orbit, Sam Kim, May 2024** (2023 Vintage)

This is immediately appealing on the nose with golden peach, mango, pineapple and roasted hazelnut aromas, followed by a delectably expressed palate offering creamy texture backed by refreshing acidity. Upfront and flavoursome with a lengthy generous finish. A blend of grapes from Marlborough (75%) & Hawke's Bay (25%). At its best: now to 2027."

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**4 Stars Cuisine Chardonnay Tasting, September 2024** (2023 Vintage)

"Attractive on the nose with apricot, brioche and spices alongside lime citrus and floral notes on the complex and beguiling nose. The palate is fruit led with well-balanced oak and a focussed textural palate finishing long and is altogether very enjoyable."

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**91/100 Cameron Douglas MS, April 2024** (2023 vintage)

"Bright, fresh, youthful and textured wine with aromas and flavours of fresh peaches and red apples. There's a seam of vanilla and fine lees for breadth and textures, complexity and charm. Dry, medium+ weighted with a core of citrus then stone fruits, some spice and satin texture. Balanced, well made and ready to drink from late 2024 through 2028."

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**18+/20 (91) Candice Chow, Raymond Chan Reviews, June 2024** (2023 Vintage)

"Bright, even, pale yellow. The nose is vibrant with bright fruit aromas of citrus, pear, nectarine, toast and roasted nut details. Medium-full bodied, aromas of grapefruit, pear and peels melded with nectarine, delicate spice and almond. The creamy mouthfeel is packed with juicy fruit. Fine phenolic floats on a fresh, salivating acid line, an enticing interplay of fresh acidity and creaminess. The result of Cyclone Gabrielle, healthy fruit was sourced from 75% Marlborough and 25% Hawkes Bay, balanced oak and creamy palate stayed true to 'Fat & Sassy'. Match with grilled fish and prawns over the next 3 years. Fermented to 13.5% alc, aged 9 months in barrel with batonnage and 100% MLF."

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**89/100 Erin Larkin, RobertParker.com, January 2025** (2023 Vintage)

"The 2023 Fat & Sassy Chardonnay is soft and glossy, with orchard fruit, lemon curd and shortbread. In the mouth, the acidity tuck-points the edges of the wine, and overall, while being relatively uncomplicated, this is positioned in a satisfying way."

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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