

# VINO FINO

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## TONY BISH FAT & SASSY CHARDONNAY 2023



Award badge and or type unknown



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Original price was: \$25.99. ~~\$21.99~~ Current price is:  
\$21.99

### The name says it all!



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



Click & Collect available

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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

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

## **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."

## **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."

## **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."

## **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."

## 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