

TONY BISH FAT & SASSY CHARDONNAY 2024

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Product image

The name says it all!

Product Code:	4080	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Tony Bish Wines		



New Zealand
Wide Delivery



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TASTING NOTES

Due to the cyclones in 2023, winemaker Tony Bish had to source fruit from outside Hawkes Bay for the Fat & Sassy label - so it is a welcome return back to Hawkes Bay fruit for the 2024 vintage.

Tony 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. Consistently one of our Top Sellers as this always overdelivers!

Winery notes (2024 Vintage)

"Enticingly fruited with aromas of peach, fresh red apple, firm apricot, and nashi pear along with tropical notes of mango and pawpaw. The palate is richly fruited and tropical with ripe stone fruit and creamy mouth filling richness. Hints of toasted brioche and oak spice give complexity, and a fine acid line lends freshness on the finish and length.

Machine harvested fruit was gently destemmed without crushing and pressed to tank for settling. Following racking, the juice was transferred to a large French Oak Cuvée and barriques for fermentation and maturation. Juices were inoculated with CY3079 yeast for primary fermentation. All batches went through a secondary malo-lactic fermentation. The wine was aged sur-lie for 9 months before racking and filtration to bottle."

5 Stars & 93/100 Sam Kim, Wine Orbit, October 2025

VINO FINO

Explore a World of Wine

(2024 Vintage)

"It's delightfully fruited and inviting on the nose, showing golden peach, mango, vanilla, and assorted nut aromas. The palate is equally appealing with succulent fruit intensity, backed by creamy texture and finely infused acidity, making it flavoursome and deliciously attractive. At its best: now to 2029."

92/100 Cameron Douglas MS, November 2025 (2024 Vintage)

"A delicious wine from the TB stable - aromas and flavours of fresh grapefruit and peach, lots of apple and fruit spice then a fine layer of vanilla and cheesy cream. Dry on the palate with medium+ weight, plenty of acidity delivers a nice palate squeeze and ensures flavours are available throughout the palate and cellar worthy. Best drinking from 2025 through 2028."

17.5/20 Joelle Thompson (2024 Vintage)

"Winemakers Tony and Oscar are proud return to their home in Hawke's Bay as the source of grapes in this smooth medium bodied Chardonnay. It has a fleshy mid palate and soft mouthfeel with aromas of peach and apricot kernel with a tangy twist, and dry finish."

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