



FAT BASTARD

CHARDONNAY

TWO THOUSAND & NINETEEN

GRAPES

Chardonnay.

ORIGIN

Monterey, California, USA.

VINTAGE

A more typical, temperate growing season in 2017 than previous years, resulting in healthy vines. Winter rains provided excellent growing conditions with warm late July temperatures swinging the fruit into full ripeness. Yields were lighter however chardonnay showed rich and opulent flavours.

VINIFICATION

Harvested during the cool of the night. Cold and slow fermentation with aromatic yeast to retain freshness in stainless steel. Matured in both American and French oak. Bottled under screwcap to retain freshness.

TASTING NOTE

Just like they used to make em'. Our Fat Bastard Chardonnay has an opulent, rich palate of grilled pineapple, spiced butterscotch and loaded with peach and apricot. Filled with macadamia and almond meal notes, the wine has a bright linear acid line bringing liveliness and freshness. Full bodied goodness.

FOOD MATCH

Our favourite pairing; gnocchi with sage burnt butter. Whilst most deem the butter on butter mix could clash, the high acid of the Chardonnay provides a refreshing take. Perfect.



ALC: 13.5% PH: 3.36

TA: 5.21G/L RS: 1.95G/L

FAT BASTARD REMARKABLY FULL BODIED