

fat & sassy

Chardonnay

Hawke's Bay

2024

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.

Technical data

12.5% Alc/Vol
3.54 pH
6.0 T.A.
1.5 g/L RS

Winemaking Notes

Machine harvested fruit was gently destemmed without crushing and pressed to tank for settling. Following racking, the juice was transferred to a large 9hL 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.



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