



# INVIVO

INVIVO X BY SARAH JESSICA PARKER

ROSÉ 2019

## BACKGROUND

This premium Rosé – the second release in the Invivo X, Sarah Jessica Parker Wine Collaboration – comes from the South of France and has been crafted in partnership with a family estate from Provence (Vins Chevron Villette), Sarah Jessica Parker (SJP) and Invivo. The final blend was selected by SJP and Invivo over an afternoon of tasting and assessing.

Sarah Jessica was naturally instrumental in both naming the wine and designing the label. The X and the comma directly after it are an intentional and personal touch, referencing her signature email and Instagram post signoff: “X, SJ.” Sarah Jessica also hand-painted the X on the original label. As with the Sauvignon Blanc, she has taken inspiration from one of her colourways for the Rosé – this time ‘Pewter Stardust,’ which we think matches our blend perfectly.

## APPELLATION

Sud de France, France

## VARIETAL COMPOSITION

45% Cinsault, 45% Grenache, 10% Syrah

## TERROIR & VINTAGE NOTES

The grapes come from the famous ‘Golden Triangle,’ situated in Saint Tropez, inland between Puget-Ville, Les Arcs and Le Thoronet Abbey. Le Thoronet is known for its clay-limestone soil, while Puget-Ville & Les Arcs are of Argilo-siliceous soil.

## WINEMAKING

The Invivo X, Sarah Jessica Parker Rosé is all about expressing the very best of the Provence vineyards we source from. With this comes cutting-edge technology and a ton of winemaking experience. We also try to be as sustainable as possible, with the winery almost entirely run on solar energy.

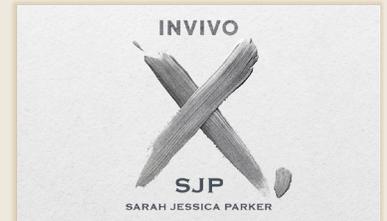
We harvest only at night when the heat of the vineyard is at its lowest. The fruit is a mix of machine and hand harvested – machine in certain sites to ensure the shortest possible time from vine to press.

As the fruit is received at the winery it undergoes the revolutionary ‘optical sorting’ process – where the berries are put through the de-stemmer and on the way to the press, pass on a conveyor where a computer visually assesses each berry. If the berry is not of optimum integrity, a microjet of air will remove the damaged or faulty berry from the sort! This guarantees only the cleanest, most perfect fruit make it into this wine.

From here the fruit enters the press to be gently squeezed under 100% inert nitrogen gas and finally into tank for settling and fermentation. We use a range of yeasts designed to maximise aromatic intensity but also retain mineral freshness and the wine is minimally treated on its way to bottle.

## TASTING NOTES

A gorgeous shade of blush pink in the glass, the aroma profile invokes clear rose petals and bright summer berry characters, wrapped in a minerality that makes this wine exceptionally fresh. It’s a wine that can be serious but is also seriously fun. SJP Rosé is full bodied with great complexity and elegance, delicious on its own or with a range of cuisine.



94 WINE ORBIT  
POINTS March 2020

## WINEMAKER

Rob Cameron

## TECHNICAL DATA

TA: 5.9 g/L  
pH 3.43  
VA: 0.36 g/L  
RS <3 g/L  
Alcohol  
12.5%

