



INVIVO

INVIVO X BY SARAH JESSICA PARKER SAUVIGNON BLANC 2020

BACKGROUND

Invivo X, by Sarah Jessica Parker is created with New Zealand-based Invivo Wines, in what Parker describes as a very collaborative process. The collaboration covers every aspect of the new wine, from naming and label design to the winemaking itself.

Invivo winemaker Rob Cameron explains: "This wine is 100% Sarah Jessica Parker. So other than selecting the base wine from New Zealand (Sauvignon Blanc), I take a back seat and let her create the blends." Sarah Jessica's first ever wine was perfected in May 2019 when Invivo founders Tim Lightbourne and Rob Cameron travelled to New York City to create her new Sauvignon Blanc.

Following the phenomenal global success of the first vintage, Sarah Jessica, Tim and Rob have made their 2020 second release together, virtually. In the world's first ever virtual winemaking session, New York-based Sarah Jessica dialed Tim and Rob in from their winery in Te Kauwhata, New Zealand to create and sign off their latest blend, over a two-hour Zoom chat.

APPELLATION

Marlborough, New Zealand

VARIETAL COMPOSITION

100% Sauvignon Blanc

TERROIR

The Invivo X, SJP Sauvignon Blanc is a blend of five estates in Marlborough, spanning both the Wairau and Awatere Valleys with vines ageing from three to 11 years. Sarah Jessica loved the intensity of style from the Waihopai Valley and has blended that with pure fruit aromatics from the Western Wairau and the power and purity found in the Westhaven Vineyard in the Dashwood. The Westhaven vineyard is one of the last blocks of Sauvignon Blanc in Marlborough to be harvested and so has an extremely long season to develop flavor and power.

WINEMAKING & VINTAGE NOTES

Sarah Jessica pushed the style a little further this year, for a softer wine with more oak influence, which included new French barriques and hogsheads. Pre-fermentation maceration was employed more than in 2019, meaning the grape skins were stirred into the juice a bit more. An elevated phenolic structure with a hint of savory toast was the aspiration, but to be balanced, a great deal of weight and flesh among the structure was needed. The vineyards provided this in abundance and with the addition of some extra solids during ferment, helped maximize the textural element. The final tool was a good amount of malolactic fermentation to naturally soften the wine and add that special character the malic acid conversion does.

TASTING NOTES

An intensely aromatic nose, this is a delicious medley of ripe citrus, tropical fruit and a hint of something savory. The fruit spectrum is complex and while overwhelmingly 'Sauvignon Blanc', the addition of delicate oak adds another dimension. The striking palate immediately fills the mouth and finds a crisp finish to a long and balanced interplay of fruit and acidity. Delicate white wine tannins provide the framework and, combined with an approachable acidity, focuses the palate toward a long and elegant finish.



90 WINE SPECTATOR
POINTS
May 2021

90 PTS JAMES SUCKLING 11/21



WINEMAKER

Rob Cameron

TECHNICAL DATA

TA: 6.9 g/L
pH: 3.41
RS: 4.6 g/L

Alcohol
13.2%