

INVIVO

INVIVO X BY SARAH JESSICA PARKER SAUVIGNON BLANC 2022

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 traveled to New York City to create her new Sauvignon Blanc.

Following the phenomenal global success of the first three vintages of Invivo X, SJP Sauvignon Blanc, Sarah Jessica Parker and Invivo co-founders Tim Lightbourne and Rob Cameron have created their 2022 fourth release together, at the Baccarat Hotel in New York. Their first in-person meeting after two years apart, famed fashion photographer and longtime friend of Invivo Nigel Barker was also on-hand to capture the special moment.

APPELLATION

Marlborough, New Zealand

VARIETAL COMPOSITION

100% Sauvignon Blanc

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 3-11 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

New Zealand's Invivo is one of the country's leading producers and co-founders Tim Lightbourne and Rob Cameron taste and blend each new vintage with SJP.

"It's so important that Sarah Jessica is involved in blending of the new vintage of Invivo X, SJP each year as she represents the tastes of our customers and what they are looking for in their glass" says Rob. Sarah Jessica has developed a beautiful style of Sauvignon Blanc that is soft with a subtle oak influence, which is created by some late harvesting, a little bit of skin contact and using French barriques and hogsheads as well as non-barrel blonde oak products.

An elevated phenolic structure with a hint of savory toast was really sought, but to be balanced a great deal of weight and flesh among the structure was also needed. The vineyards provided this in abundance and with the addition of some extra solids during ferment, helped maximize the textual 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

Bright and expressionate aromas of lifted passionfruit, white florals and kaffir lime. The palate is concentrated with great vibrancy and a long, delicious finish.





2022 VINTAGE

93 PTS WINE SPECTATOR 4/23 **#29 TOP 100 WINES OF 2023** 11/21 **VALUE PICK OF THE WEEK 4/23** DAILY PICK 5/23

90 PTS DECANTER 10/22 **SILVER AWARD (WWA 2023)**

90 PTS JAMES SUCKLING 10/22

2021 VINTAGE

92 PTS WINE SPECTATOR 3/22 **SMART BUY**

90 PTS JAMES SUCKLING 11/21

2020 VINTAGE

90 PTS WINE SPECTATOR 5/21

90 PTS JAMES SUCKLING 11/21









WINEMAKER

Rob Cameron

TECHNICAL DATA

TA: 8.5 g/L

pH: 3.2

RS: 4.0 g/L

Alcohol

12.5%







