

INVIVO X, SARAH JESSICA PARKER SAUVIGNON BLANC 2022

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 on-hand to capture the special moment.

TASTING NOTE

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

WINEMAKING

New Zealand's Invivo is one of the country's leading producers and Cofounders 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.

We were really after an elevated phenolic structure with a hint of savory toast, but to be balanced we needed a great deal of weight and flesh among the structure. The vineyards provided this in abundance and with the addition of some extra solids during ferment, helped maximise 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.

"I feel fortunate that I was able to meet my Invivo X, SJP partners Tim and Rob in person after two years apart and together blend our fourth vintage of Sauvignon Blanc. We were looking to build on the quality of our previous vintages and are thrilled with the result. Each of the base wines had great personalities so combining them to create something special took some work at the blending table. Our final 2022 Sauvignon Blanc blend is tropical and has wonderful fresh citrus aromatics with a full and round mouthfeel and long finish. We are eager for our customers around the world to try it."

– SARAH JESSICA PARKER

INVIVO & CO

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90+
POINTS
BY WINE SPECTATOR
for first 3 vintages!

WINE SPECTATOR
TOP 100
TOP 100 WINE 2020

92
POINTS
FROM WINE SPECTATOR
IN 2021

INVIVO X, SARAH JESSICA PARKER SAUVIGNON BLANC 2022

ACCOLADES

94 Points - Wine Orbit

Invivo X, SJP Sauvignon Blanc has been awarded more than 50 accolades and 15 Gold medals since launch in 2019.

"Brilliantly pure and immediately appealing with green rockmelon, passionfruit, kaffir lime and white floral aromas, it's concentrated and powerfully expressed on the palate with excellent vibrancy and persistency. Wonderfully composed and delectably appealing."

– Sam Kim

TECHNICAL DETAILS

Region: New Zealand

Vineyards: Marlborough

Variety: 100% Sauvignon Blanc

Brix at harvest: 21.5

Cellaring: No

Harvest Date: April 2022

ANALYSIS

RS 4g/l

pH 3.2

TA 8.5

Alcohol 12.5%

EXTREME AWATERE VALLEY!

A subregion of Marlborough, Awatere Valley was believed for many years not to be warm enough to grow Sauvignon Blanc viably. Always breaking dumb rules, Invivo sought out these vineyards at the extreme edges of the region, pushing the boundaries of Marlborough for a wine that's punchier in profile to the main Wairau Valley in Marlborough.



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SARAH JESSICA'S FAVORITE FOOD MATCHES:

Classical dishes such as lamb chops

Casseroles

Chinese food

Cheese

Lighter, casual fare like pizza

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Scan to watch SJP and Invivo
make their wine together!

