



INVIVO

INVIVO X BY SARAH JESSICA PARKER SAUVIGNON BLANC 2021

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.

With two vintages of Invivo X, SJP Sauvignon Blanc under their belts, Sarah Jessica Parker and Invivo's Tim and Rob were eager to get cracking on their third release together, which again was done virtually. Sarah Jessica dialed in from her home in NYC, and Tim and Rob in from the INVIVO winery in New Zealand. In true Kiwi style, and with limited options available, the resourceful chaps connected Sarah Jessica to a TV screen for the blending session.

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 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. Sarah Jessica's third Sauvignon Blanc is a soft wine with more oak influence, including new French barriques and hogsheads. More pre-fermentation maceration was carried out than in previous vintages. An elevated phenolic structure with a hint of savory toast was balanced by structural weight and flesh. With the addition of some extra solids during fermentation, the textual element was maximized. A good amount of malolactic fermentation naturally softened the wine and added that special character the malic acid conversion does.

TASTING NOTES

Aromas of lifted, ripe tropical fruit amongst a mingling of citrus peel with exotic guava in the back ground. The delicate oak influence underpins the fruit on the nose and in the palate gives an immediate softness and accessibility. This swiftly fills the mouth and the balanced acid structure emerges through the folds of supple savory and fruit sweet characters. The finish is long and, delicious.

Pairs perfectly with oysters, baked or smoked salmon, grilled prawns, Korean spicy beef, salmon poke bowl or a bleu cheese and caramelized onion tart.



2019 VINTAGE

90 PTS WINE SPECTATOR 2/20
#66 TOP 100 WINES OF 2020

2020 VINTAGE

90 PTS WINE SPECTATOR 5/21
90 PTS JAMES SUCKLING 11/21

2021 VINTAGE

92 PTS WINE SPECTATOR 3/22
SMART BUY
90 PTS JAMES SUCKLING 11/21

WINEMAKER

Rob Cameron

TECHNICAL DATA

pH: 3.2

Alcohol
13%



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections