



INVIVO

INVIVO X BY SARAH JESSICA PARKER

SAUVIGNON BLANC 2019

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'll be taking a back seat and letting her create the blends." Sarah Jessica Parker'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. They brought samples of the 2019 vintage, harvested in April. Over a three hour session, SJP and the Invivo team finalized the proportions from each vineyard to create the exact blending recipe used in the wine.

APPELLATION

Marlborough, New Zealand

VARIETAL COMPOSITION

100% Sauvignon Blanc

TERROIR & VINTAGE NOTES

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. The 2019 vintage presented us with an ideal growing season, allowing ripening to accumulate gradually, so harvest was timed to harness the maximum warmth and sunshine of summer.

WINEMAKING

A portion of this blend was held on its skins for up to 8 hours to extract some of the ripe phenolics and therefore develop structure and power. The wines were fermented in stainless steel with a variety of yeasts, temperature and nutrition regimes. Varying rates of untoasted "blonde" oak was introduced to some of the parcels to complement the naturally rounder wines and promote palate weight and breadth but not have and overt oak influence. All parcels have been stirred on gross lees ("battonage") for 80-90 days.

TASTING NOTES

Abundant notes of grapefruit, honeysuckle, passionfruit and citrus zest evolve from the glass. At first, the palate is expansive and leads with a wall of sweet-scented fruits and a soft- but balanced- acid spine. The mid-palate grows to another level, where supple phenolics offer a framework to further lift the fruit. The wine continues to unfold and is very long and persistent. This is a seriously drinkable Sauvignon Blanc that will continue to develop for up to seven years.



WINEMAKER

Rob Cameron

TECHNICAL DATA

TA: 6.7 g/L
pH 3.41
VA: 0.39 g/L
RS 3.9 g/L
Alcohol
13%

