

# INVIVO X, SARAH JESSICA PARKER SAUVIGNON BLANC 2019

Marlborough, New Zealand

100% SAUVIGNON BLANC

ALCOHOL 13.0%

*This is fabulously fruited and instantly appealing on the nose showing passionfruit, kiwifruit, nectarine and lime zest characters with a gorgeous touch of musky complexity. The palate delivers excellent concentration and weight, wonderfully complemented by fine texture and brilliant focus.*

## VINIFICATION

Ultimate care in the field at harvest with reductive handling of the fruit immediately from the harvesters.

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 an overt oak influence. All parcels have been stirred on gross lees (“battonage”) for 80-90 days.

## TASTING NOTE

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.

## Technical:



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



# INVIVO X, SARAH JESSICA PARKER 2019

Sud de France, France

45% CINSAULT, 45% GRENACHE & 10% SYRAH

ALCOHOL 12.5.%

This premium Rosé – the second release in the Invivo X, Sarah Jessica Parker Wine Collaboration – comes from the South of France and has been crafted in partnership with a family estate from Provence, Sarah Jessica Parker (SJP) and Invivo. The final blend was selected by SJP and Invivo over an afternoon of tasting and assessing.



## VINIFICATION

We harvest only at night when the heat of the vineyard is at its lowest. The fruit is a mix of machine and hand harvested – machine in certain sites to ensure the shortest possible time from vine to press. As the fruit is received at the winery it undergoes the revolutionary ‘optical sorting’ process – where the berries are put through the de-stemmer and on the way to the press, pass on a conveyor where a computer visually assesses each berry. If the berry is not of optimum integrity, a microjet of air will remove the damaged or faulty berry from the sort! This incredible technology guarantees only the cleanest, most perfect fruit make it into this wine. From here the fruit enters the press to be gently squeezed under 100% inert nitrogen gas and finally into tank for settling and fermentation. We use a range of yeasts designed to maximize aromatic intensity but also retain mineral freshness and the wine is minimally treated on its way to bottle.

## TASTING NOTE

A gorgeous shade of blush pink in the glass, the aroma profile invokes clear rose petals and bright summer berry characters, wrapped in a minerality that makes this wine exceptionally fresh. It’s a wine that can be serious but is also seriously fun. SJP Rosé is full bodied with great complexity and elegance, delicious on its own or with a range of cuisine.

### Technical:

TA 5.9g/l  
pH 3.43  
VA 0.36g/l  
RS <3g/l