



MARLBOROUGH SAUVIGNON BLANC 2018



HISTORY

The winery was designed and constructed in 1902 by the New Zealand government as the country's first viticulture research station. It was originally headed by government viticulturist Romeo Bragato. Bragato was considered a key player in establishing New Zealand's fledgling wine industry. The New Zealand annual Winegrowers conference and awards are named after him. After the New Zealand Government's ownership, the winery was operated by Rongopai wines from the 1990s until 2007. It was then run as a contract winemaking and bottling facility where all winemaking and bottling equipment has been upgraded to modern winemaking specs. Invivo's move to the historic winery followed a \$2 million equity crowdfunding raise, the first New Zealand Company to reach the \$2 million statutory crowdfunding limit. Graham Norton's Own 2016 Sauvignon Blanc, was among the first Invivo wines to be made and bottled at the 114-year-old facility.

REGION

Marlborough, New Zealand

VARIETAL

100% Sauvignon Blanc

VINEYARDS

The Invivo blend is always along the more punchy, tropical lines and so draws fruit from its Awatere Westhaven and Cobdden Vineyards.

WINEMAKING

The fruit was harvested at night, destemmed and crushed and then cold settled for 48 hours. Clear juice was racked and solids vacuum filtered back to the free run. A number of yeasts were used to help create a spectrum of aroma's and texture with average fermentation lasting around 3 weeks. The tanks were then topped up and stirred (battonage) without sulphur for 10-12 weeks. After the wine had gained some lees texture it was lightly fined with Casein and Isinglass and stabilized for bottling.

VINTAGE

After a tough '17 vintage when the sun never shone, to the '18 where it was hot, hot, hot! This warmer season did bring a smattering of rain, but all in all the flavours were bang on.

TASTING NOTES

The 2018 Invivo Sauvignon Blanc is really tropical - with punchy, jump-out-of-the-glass classic passionfruit, grapefruit and lime aromas. In the winery, we describe the feeling in the mouth as 'full' and that means that when you first taste it, the Savvy flavors and texture just invade your palate and don't let up.

WINEMAKER

Rob Cameron

TECHNICAL INFORMATION

Alcohol: 13%
pH: 3.4
Residual Sugar: 3.7 g/l
Total Acidity: 6.2
Case production: 20,000