



---

## GRAHAM NORTON'S OWN 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

A mix of vineyards from both the Awatere and Wairau valley personally selected by Graham Norton himself. The blend has brought power and weight from the Wairau Valley in the North with vibrant, tropical sweetly scented fruit characters from some of Invivo's best vineyards in the Awatere Valley.

### WINEMAKING

The fruit was harvested at night, de-stemmed and crushed 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

Graham said of the 2018 blending material "this is going to be easier than last year" and he was bang on the money. With such a nice vintage to work with, Graham quickly identified the base parcels and we began the blending process. Graham truly has developed his own style and it's so different to Invivo's.

### TASTING NOTES

The wine that starts with that classic Marlborough herbal and ripe capsicum notes (no gooseberries!) and then all of a sudden you get some melon, then sweet passionfruit aromas layered in there. Bags of flavor, lots of texture - the Graham Norton's 2018 Sauvignon Blanc is a very enjoyable tippie indeed.

### WINEMAKER

Graham Norton

### TECHNICAL INFORMATION

Alcohol: 13%  
pH: 3.39  
Residual Sugar: 3.65 g/l  
Total Acidity: 6.1  
Case production: 150,000