



CENTRAL OTAGO PINOT NOIR 2017



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

Central Otago, New Zealand

VARIETAL

100% Pinot Noir

VINEYARDS

From vineyards in Bannockburn and Gibbston Valley. Working with sub-regions with defined and strong personalities to get them to come together and create something magical!

VINTAGE

From vineyards in Bannockburn and Gibbston Valley. With all our wines we try and work with sub-regions with defined and strong personalities. In 2017 the vintage conditions allowed us to celebrate each parcel but also bring them together harmoniously to create a delicious, alluring Pinot noir with Power, depth and finesse.

WINEMAKING

Hand harvested fruit was de-stemmed into small open fermenter's and left to cold soak for around 7-10 days until the musts warmed enough for indigenous yeasts to initiate fermentation. The small parcels were then hand plunged 3 times a day and left on skins for up to 3 weeks post fermentation. The lightly pressed young wines were then transferred under gravity to new (35%) and seasoned Burgundy barriques (Saury, Francois Frere, Mercurey, Demptos). The wine was left to undergo malolactic fermentation in the spring and finally blended in late summer. INVIVO Pinot noir 2017 has not been fined and only lightly filtered and is designed to be a pure expression of the vineyards and so is made with minimal intervention and ultimate respect for the fruit.

TASTING NOTES

Deep purple, with cherry hues – The nose is a wall of ripe plums and cherry compote with toasty espresso and a hint of earthy wild thyme. The palate is dense with a solid core of fruit in the mid palate and finishes with fine, well-structured tannins. This powerful wine is showing great promise in its infancy but the patient among us will be well rewarded with ageing.

WINEMAKER

Rob Cameron

TECHNICAL INFORMATION

Alcohol: 14.5%
pH: 3.68
Residual Sugar: 0 g/l
Total Acidity: 5.93
Case production: 600