



Invivo Wines was founded in 2008 by a couple of mates who liked New Zealand wine so much they started a winery to make some. Since then, their wine has been made with time, grapes and two maxed out credit cards! Winemaker Rob has a 'colorful' winemaking background, choosing to learn his craft in unique destinations such as Moldova, Cyprus, Bulgaria and Hungary before moving to romantic locations in France, Spain and Italy. For Rob, Invivo is about taking some of the elegance from the old world and putting that style into the amazing Marlborough and Otago grapes, all the while offering vintages that are fun and a bit unique.

## INTRODUCTORY SALE GOOD THRU THE END OF JUNE

**List:** \$149.95 **Sale:** \$120.00

List: \$249.95 Sale: \$200.00



2017 Graham Norton's Sauvignon Blanc

Region

Marlborough, New Zealand

Varietal

100% Sauvignon Blanc

## 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 aromas and textures 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 lees texture it was lightly fined with Casein and Isinglass and stabilized for bottling.



2016 Pinot Noir Central Otago 92 Points - Wine Spectator Region Central Otago

Varietal 100% Pinot Noir

## Winemaking

2016 was a good and bold year for Central Otago. The concentration levels were more akin with 2014 but with slightly firmer tannin structures so steps were taken to maximize the power but not at the expense of elegance. A really nice year that will be long lived and much enjoyed. One of the rare vintages that will impress both the judges and the public and will reward cellaring.