

INVIVO X, SARAH JESSICA PARKER PINOT NOIR 2024

Invivo X, SJP Pinot Noir is a stunning expression of Marlborough, New Zealand, crafted through a collaboration between Sarah Jessica Parker and Invivo Cofounders Tim Lightbourne and Rob Cameron. This award-winning red was named one of Wine Spectator's Top 100 Wines of 2024 for its first 2022 vintage. Sarah Jessica, Tim, and Rob craft its unique flavor profile together during their annual blending session.



TASTING NOTE

Deep ruby red in colour with aromas of black cherries, subtle coffee creme, redcurrants and dark plums. The palate is intense and immediately mouth-filling with sweet plums and toasty notes. Elegant and powerful, the wine displays fine tannins but with great acidity that gives the wine freshness. Charming and extremely enjoyable now and will age in the bottle well for years to come.

VINEYARDS

Invivo X, SJP Pinot Noir is from the famed clays of Marlborough's Southern Valleys, with a dash of Awatere River drama. Our Wairau Southern Valley block is a steep, north-facing vineyard of silt loam over clay. The Awatere Valley block is close to seaview and right on the elevated banks of the Awatere River, with soils offering a fine loam with modest gravel and a cool climate.

WINEMAKING

Hand-harvested fruit was de-stemmed into small open fermenters 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 handplunged three times daily and left on skins for up to three weeks postfermentation. The lightly-pressed young wines were then transferred under gravity to new (35%) and seasoned French oak barriques (65%) for eleven months. The wine was left to undergo malolactic fermentation in the last months of 2022, with blending early 2023.

FOOD MATCHES

Most cheeses, steak, salmon, lamb chops, mushroom dishes, barbecue food.

INVIVO X, SJP

ACCOLADES

92 points - Wine Spectator (vintage 2023)
94 points - Wine Orbit (Sam Kim) (vintage 2023)
91 points - Wine Enthusiast (vintage 2022)
90 points - Wine Spectator (vintage 2022)
91 points - James Suckling (vintage 2022)

TECHNICAL DETAILS

Region:
New Zealand, Marlborough

Variety: 100% Pinot Noir

Brix at harvest: 23.5

Cellaring:
5 years

Harvest Date:
10 April 2024

Time in oak:
Eleven months

ANALYSIS

RS: 2.0g/L

pH: 3.66

TA: 5.3g/L

Alcohol: 13%

