

INVIVO X, SARAH JESSICA PARKER SAUVIGNON BLANC 0%

The Invivo X, SJP 0% Sauvignon Blanc has been carefully and gently crafted in clean, pure New Zealand. Our Invivo Cofounder and winemaker Rob Cameron begins with the full-strength Invivo X, SJP Sauvignon Blanc from Marlborough – a blend of five estates from the Awatere and Wairau Valleys. The wine is then de-alcoholised carefully and slowly using modern spinning cone technology.



Rob uses organic grape seed and oak tannins to craft the finished blend, resulting in a flavoursome and textural palate that holds its own in the category and in comparison to full-strength wines.

TASTING NOTE

Fresh, fruity Sauvignon Blanc aromas of tropical fruits, citrus, and freshly sliced apple. The palate is also fresh, with bright sweet fruits and a classic Marlborough Sauvignon Blanc-style acidity. The mouthfeel is full and round, with a pleasing finish that leaves you wanting more. 100% guilt free!

WINEMAKING

Invivo Cofounder and Winemaker Rob Cameron has worked across 29 harvests and has 14 years of experience in producing zero and lower alcohol wines. Rob has won multiple awards with Invivo X, SJP – one of New Zealand's most awarded Sauvignon Blancs in the last six years – featuring in Wine Spectator's Top 100 Wines of the World three times. Rob is a Wine Enthusiast Person(s) of the Year finalist. Invivo currently produces the most successful lower alcohol white wine in the UK & Ireland, produced using advanced spinning cone technology.

To produce the new Invivo X, SJP Sauvignon Blanc 0% wine, Rob uses grapes from Invivo vineyards producing naturally lower alcohol. Marlborough Sauvignon Blanc produces fantastic 0% wines, as the grape delivers crisp acidity and vibrant aromatics – a profile that translates well to 0% alcohol formats.

GOES WELL WITH

Occasions, celebrations and those days where you want to drink something delicious and feel great!

INVIVO X, SJP

AWARDS

Wine Orbit – 90 points
(August 2025)

"Fruit-forward and inviting, the bouquet shows Gala apple, apricot, lemon zest, and feijoa aromas. It's juicy and lively in the mouth, offering fleshy texture backed by whispering sweetness and bright acidity, finishing long and refreshing."

TECHNICAL DETAILS

Region: New Zealand, Marlborough
Vineyards: Awatere, Wairau
Variety: 100% Sauvignon Blanc, de-alcoholized
Brix at harvest: 22
Cellaring: 0-2 years
Harvest Date: April 2025

ANALYSIS

RS: 21g/L
pH: 3.25
TA: 9.2g/L
Alcohol: <0.5%
13 kcal per 100ml glass

