

# INVIVO HAWKE'S BAY CHARDONNAY 2025

Founded in 2008 by two Kiwi wine entrepreneurs, Rob Cameron and Tim Lightbourne, Invivo is one of New Zealand's leading producers and their mission is to bring people together so great things can happen.

They have a down to earth approach and make wines their mates want to drink and talk about it the same way – honest, down to earth and no BS!

## TASTING NOTE

The Invivo 2025 Hawke's Bay Chardonnay is a barrel-fermented beauty, aged for seven months on lees in French Oak. Aromas of ripe peach, golden apple and citrus zest meet hints of toasted almond, vanilla and a touch of spice. Crisp yet velvety on the palate, it bursts with juicy stone fruits, grassiness, lemon curd and a whisper of pineapple. Judicious lees aging add a creamy texture and brioche-like elegance. The oak provides backbone, rounding out to a long, nutty finish. Perfect with seafood, creamy dishes or solo-sipping.



REGION	New Zealand	BRIX AT HARVEST	22.2
VINEYARDS	Hawke's Bay	CELLARING	1–3 years
VARIETY (%)	100% Chardonnay	HARVEST DATE	March 2025

## ANALYSIS:

RS	1g/L	pH	3.39
TA	5.7	ALCOHOL %	13.3

## ACCOLADES:

90 points/5 stars, Wine Orbit/Sam Kim (2024 vintage)

91 points/5 stars, Wine Orbit/Sam Kim (2025 vintage)



From NZ's most innovative winery, the fellas behind the world's first winery airline and the infamous global shipping protest!

