

# INVIVO GISBORNE CHARDONNAY 2022

Founded by two Kiwi wine entrepreneurs in 2008 (the two mad fellas Tim and Rob!) Invivo is one of New Zealand's leading producers and our mission is to bring people together so great things can happen.

We have a down to earth approach and make products that our mates would drink and talk about it the same way – honest, down to earth and no BS!

We run two local wineries and manage over 400 hectares in leased and grower vineyards in Marlborough, Hawkes Bay, Gisborne, and Central Otago.

Welcome to the second vintage of our new Invivo label, a classy refresh highlighting the Invivo star – four arrows coming together representing our founders and bringing people together so great things can happen!

## TASTING NOTE:

The 2022 Invivo Gisborne Chardonnay offers white Peach and citrus on the nose with a hint of caramel and toast. The palate is fresh and vibrant with great acidity and perfect balance of ripe stone fruits and toasty, creamy oak. The wine was partially fermented in new French Oak Barriques and also underwent a softening Malolactic fermentation. This wine will continue to develop and unfold over the next 3-5 years.

REGION	New Zealand	BRIX AT HARVEST	21.5 – 22.8
VINEYARDS	Gisborne	CELLARING	1 – 3 years
VARIETY (%)	100% Chardonnay	HARVEST DATE	14 March – 20 March 2022

## ANALYSIS:

RS	2.6g/L	pH	3.45
TA	6.4	ALCOHOL %	13

## ACCOLADES:

Wine Orbit - 90 Points/4.5 Stars

Bright and elegantly fragrant, the wine shows white flesh stone fruit, Asian pear and floral aromas, leading to a delightfully refreshing palate that's juicy and lingering. Beautifully poised and finely flowing to a lengthy supple finish. At its best: now to 2025.

–Sam Kim, Wine Orbit



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

