

INVIVO CHARDONNAY 2023

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!

TASTING NOTE

Gives lovely ripe peaches and toasty oak with hints of vanilla on the nose. The palate is generous and full-bodied with a creamy texture. Citrus and melons drive through the palate with a great, fresh acidity.

Gisborne Chardonnay is fermented in French oak barriques (60% new) and stirred on lees for six months. Approximately three quarters of this wine underwent malolactic fermentation.

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	1g/L	pH	3.52
TA	5.9	ALCOHOL %	13

ACCOLADES:

90 points, James Suckling (2022 vintage)

90 points/5 stars, Wine Orbit/Sam Kim (2022 vintage)



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



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CHARDONNAY
Rob Cameron Tim Lightbourne
FOUNDED BY TWO MAD FELLAS
GISBORNE
NEW ZEALAND