

INVIVO HAWKE'S BAY CHARDONNAY 2024

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 2024 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.

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|-------------|-----------------|-----------------|---------------|
| REGION | New Zealand | BRIX AT HARVEST | 21.5 |
| VINEYARDS | Hawke's Bay | CELLARING | 1 – 3 years |
| VARIETY (%) | 100% Chardonnay | HARVEST DATE | 20 March 2024 |

ANALYSIS:

| | | | |
|----|------|-----------|------|
| RS | 0g/L | pH | 3.39 |
| TA | 6.9 | ALCOHOL % | 12.7 |

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!

