

INVIVO CABERNET SAUVIGNON 2021

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 leased and grower vineyards in Marlborough, Hawkes Bay, Gisborne, and Central Otago.

TASTING NOTE:

Deep purple in colour, sumptuous aromas of wild berry compote and spice evolve from the glass and hints of anise and cedar appear as the wine opens. The palate is full bodied with toasted oak underpinning the notes of vibrant red fruit. The wine is mouth-filling and expansive, complete with fine tannins and a long, lingering finish. The Invivo 2021 Cabernet Sauvignon will continue to provide joy for ten years.

REGION	Hawke's Bay	VINEYARD	Mere Road
BRIX AT HARVEST	24	CELLARING	10 years
VARIETY (%)	100% Cabernet Sauvignon	HARVEST DATE	April 2021

ANALYSIS:

RS	<1g/L	pH	3.54
TA	5.9	ALCOHOL %	13

VINTAGE CONDITIONS:

2021 was an excellent Hawke's Bay season. Attractive growing conditions and stable weather provided the perfect environment for growing Cabernet Sauvignon. The warm days and cool nights enabled perfect ripeness and 'hang time', which gave great stalk development therefore enhancing the tannic structure of the wine.

WINEMAKING:

Hand selected bunches were harvested from Hawke's Bay in late April 2021 and transported to our historic Te Kauwhata winery in the Waikato. The fruit was gently destemmed into small two-tonne fermenters and left to soak on skins until natural-wild-fermentation ensued. The must was hand-plunged daily for two weeks, then left to macerate post-fermentation for a further two weeks. The resulting wine was gently drained, and the skins lightly pressed to tank to settle for one week. The young wine was then put to barrel in 100% new French oak - Bordeaux style - for 15 months, with regular rack and returns at three-month intervals. Finally, the wine was gas pumped to tank, settled, and bottled unfiltered and unfined.

MERE ROAD VINEYARD:

The Mere Road vineyard is located in the northeast of the Gimblett Gravels Wine Growing District. The extremely stony soil is responsible for delivering the famed bright fruit and minerality that enable wines from the region to have great focus and longevity. The region was formed geologically as an alluvial flood plain as part of a large, braided river system originating from the Ngaruroro river and later the Omahu channel. The soils are typically limited in topsoil and organic matter and are essentially unencumbered gravel beds allowing the vine roots to grow extremely deep to find water in dry seasons. These conditions allow the vine to exist in a perfect status of stress which causes it to produce the highest quality fruit.

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

