SECKFORD AGENCIES

STANLEY ESTATES

STANLEY ESTATES & APOPO

SAUVIGNON BLANC, APOPO

Vintage 2025



Created as Stanley Estate's accessible, value-focused, and sustainable tier. Apopo is now produced by the Blampied family under the Lake Road umbrella. 'Apopo' comes from Maori for 'until night vanishes' or 'tomorrow'.

TASTING NOTE

Fresh and fragrant, this sauvignon blanc shows aromas of passionfruit, green apple, apricot, and lemon zest. The palate is equally appealing with excellent vibrancy and fruit intensity, finishing long and mouth-watering.

VINTAGE CONDITIONS

The season kicked off fast on the back of a dry winter, with a decent budburst and early shoot growth getting off to a great start. The flowering period that followed was immaculate, which meant one of the most successful flowerings for many years. This year saw one of the lowest rainfall volumes recorded and warm, sunny days being the norm. This was followed by a perfectly timed switch to cooler nights in the weeks prior to harvest, allowing the grapes to finish ripening slowly. These conditions helped to create wines that show off their lively fruit concentration, balanced by joyous acidity

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	5.0
pH	**Acidity**
3.15	6.35

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Sauvignon Blanc	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	Marlborough	Yes