



2025 WILD PEAR

VERDELHO / SAUVIGNON BLANC

Nestled alongside the oldest vines on the Bleasdale estate are three wild pear trees that have been there longer than anyone can remember. These old trees have made their home on the natural floodplains of the Bremer River, sharing the benefit of this rich resource with the 1930 block of Verdelho whose grapes go on to make this wine.

A crisp, fresh dry wine displaying attractive vibrant passionfruit and guava aromatics with crisp citrus peel, lime leaf and lemongrass flavours.

Enjoy it chilled while young.

VINEYARD

Estate Vineyard and Specialist Growers. Langhorne Creek and Adelaide Hills, South Australia

HARVEST DATES AND BAUMÉ

31st January 2025 & 12.2

21st February 2025 & 11.6

VARIETIES

Verdelho (70%) and
Sauvignon Blanc (30%)

BOTTLING DATE

17th June 2025

CELLARING POTENTIAL

Drinking well now until 2028

WINEMAKING TECHNIQUES

Cool fermentation in stainless steel tank. Vineyard parcels kept separate before blending and bottling early to maintain freshness. The rich tropical fruit of Adelaide Hills Sauvignon Blanc complements the citrus freshness from Langhorne Creek Verdelho

OAK MATURATION

No oak maturation

WINE ANALYSIS

Alcohol: 13.0% alc/vol
Titratable acidity: 6.2g/L
pH: 3.26



SUGGESTED FOOD PAIRING

Fish and chips by the beach or
mussels in white wine