

BLEASDALE

2024 THE 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 fruit salad aromas with citrus and tropical flavours.

Enjoy it chilled while young.



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

HARVEST DATES AND BAUMÉ

15th February - 8th March 2024

11.0 and 11.3

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.

VARIETIES

Verdelho (72%) and Sauvignon Blanc (28%)

OAK MATURATION

No oak maturation

BOTTLING DATE

15th May 2024

WINE ANALYSIS

Alcohol: 11.5% alc/vol Titratable acidity: 7.2g/L

pH: 3.24

CELLARING POTENTIAL

Drinking well now until 2027

SUGGESTED FOOD PAIRING

Fish and Chips by the beach or mussels in white wine



THE WILD PEAR

VERDELHO

BLANC

BLEASDALE