



**PAUL WALLACE**  
FAMILY WINES

## PRODUCT INFORMATION

Highlander Cabernet Franc  
100% Cabernet Franc

### Harvest Date:

27<sup>th</sup> February 2023

**Bottling Date:** 26<sup>th</sup> February 2024

**Release Date:** October 2024

## FOOD SUGGESTIONS

Red meat dishes, osso bucco,  
cassoulet, slow roasted lamb.

## AWARDS & ACCOLADES

Not entered into any competitions  
yet.

## DID YOU KNOW?

Cabernet Franc, along with  
Sauvignon Blanc, is one of the  
parents of Cabernet Sauvignon.



# HIGHLANDER CABERNET FRANC 2023

## WINEMAKER'S NOTES

Our long-awaited, much anticipated maiden vintage of Cabernet Franc. Nicky, wife of viticulturist Paul, and mother of winemaker Bobby Wallace, has a penchant for the Bordeaux varieties and this is the fulfillment of a vision to showcase the personalities of the lesser known, niche varieties hailing from Bordeaux. The high-lying site was originally reserved as a potential house site but as time evolved and the Wallace home was developed elsewhere, this site became earmarked for Cabernet Franc. Planted in 2016 on Clone CF214, Paulsen rootstock, this small 0.3 hectare vineyard, has now started to show some maturity and its true character.

The name Highlander is as much a tribute to the high-lying site as it is a nod to the Wallace family's Celtic origins. Customarily Highlanders, as the history books reveal, are known for their independence, forthright, principled, charismatic and possibly slightly pugnacious (in the nicest romantic way) character. We think this fruit-forward Cabernet Franc is exactly that and the name is aptly fitting.

The Highlander Cabernet Franc presents with a deep garnet center and ruby red rim opening up to an aromatic nose of dark summer fruits, strawberry, wild bramble, and a touch of violets. This follows through onto a lively palate where the fruits are further supported by a dried herbal element, cracked red peppercorns and finely integrated wood tannins. This slightly savoury profile is very typical of the Paul Wallace red wines, and contributes to the texture, appeal and drinkability.

The ideal accompaniment to red meat dishes, Osso Bucco, cassoulet, slow roasted lamb or should it take your fancy, sit in front of a fire and sip slowly. We recommend that this wine is served slightly chilled at 18°C.

## WINEMAKING

Pristine grapes received a three day cold soak prior to fermentation, which extended over a 10 day period. 20% whole bunch fraction, the balance destemmed. They received a mixture of pump-overs at the start of the fermentation process, followed by more gentle punch downs allowing for gentle extraction. Once fermentation was complete, they received a nine day post-fermentation maceration before pressing and being taken to barrel for malolactic fermentation and maturation. The wine spent a total of 11 months in 300 litre French oak barrels, with a new wood component of 30%, the balance being 2<sup>nd</sup> and 3<sup>rd</sup> fill.

## TECHNICAL ANALYSIS

Alc.13.00 % | RS 1.8 g/l | TA 6.3 g/l | pH 3.42



AGEING POTENTIAL: UNTIL 2030

BOTTLES: 1200

WINE OF ORIGIN: ELGIN