



PAUL WALLACE

FAMILY WINES

PRODUCT INFORMATION

Highlander Cabernet Franc
100% Cabernet Franc

Harvest Date:

01st March 2024

Bottling Date: 01 February 2025

Release Date: March 2026

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 2024

WINEMAKER'S NOTES

The second vintage of our single varietal 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 21%, the balance being 2nd and 3rd fill.

TECHNICAL ANALYSIS

Alc.13.27 % | RS 1.7 g/l | TA 6.3 g/l | pH 3.26



AGEING POTENTIAL: UNTIL 2034

BOTTLES: 1769

WINE OF ORIGIN: ELGIN