



PAUL WALLACE
FAMILY WINES

PRODUCT INFORMATION

Crackerjack 2023

55% Merlot, 15% Cabernet Franc,
15% Cabernet Sauvignon, 15% Malbec

Harvest Dates:

27th Feb 2023 – 17th March 2023

Bottling Date: 30th Jan 2025

Release Date: October 2026

FOOD SUGGESTIONS

Sunday roast lamb, lasagna and
tomato based stews.

AWARDS & ACCOLADES

Nominated for potential Platter 5*



CRACKERJACK 2023

WINEMAKER'S NOTES

This wine came about as an indulgence to the lady of the house, who is particularly partial to fine Bordeaux-styled blend. Together Paul, Nicky and Bobby Wallace have put together a “cracker” of a wine, blending and showcasing the versatility of Elgin. The composition of the wine is 55% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon and 15% Malbec.

The alluring, bright colour immediately invites one to explore this wine further. Red currants, black currants, raspberries and sundried tomatoes all contribute to the appealing nose. Cabernet Sauvignon-driven and power packed with fresh fruits encompassing both the red and black fruit spectrums, supported by a hint of cracked black peppercorns. This wine is Black Forest Gateau in your glass. Rich and opulent, yet bright and feminine, this little “cracker” is the perfect example of how the whole sum is better than the parts and of how the individual components support and enhance one another. We recommend the Crackerjack as the perfect accompaniment to your Sunday roast lamb, lasagna and tomato based stews. Enjoy!

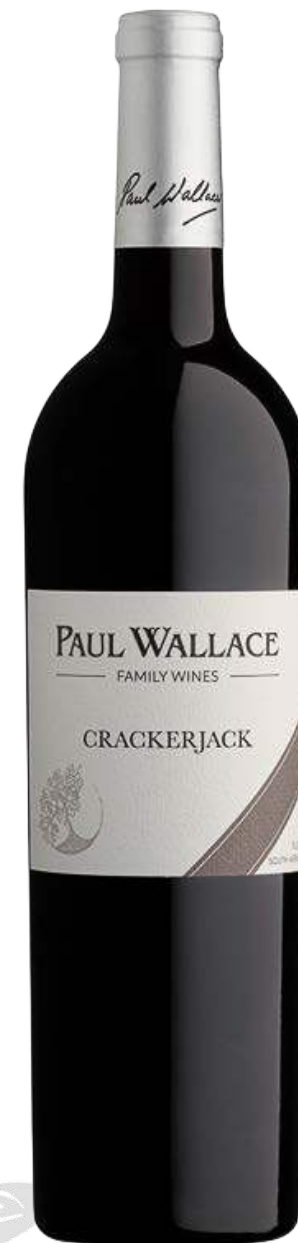
WINEMAKING

The grapes all originate for the Elgin region, a high-lying basin surrounded by mountain ranges. The Malbec and Cabernet Franc grapes hail from Paul and Nicky’s farm, Wallovale Vineyards, whilst the Cabernet Sauvignon and Merlot grapes were sourced from another Elgin grape producer with whom Paul has a direct involvement.

Each parcel of grapes was harvested at its own optimum ripeness and vinified separately. Post fermentation maceration the wine was left on the skins for 14 days. Thereafter each wine was transferred to barrel where they completed malolactic fermentation. The wines spent 18 months in 225L French oak barriques prior to blending. The wine received a light filtration before bottling on 30th January 2025.

TECHNICAL ANALYSIS

Alc.13.0 % | RS 1.4 g/l | TA 5.5 g/l | pH 3.403



AGEING POTENTIAL: UNTIL 2032

BOTTLES: 1800

WINE OF ORIGIN: ELGIN