



NICKY VERSFELD
GALAXY 2019

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The vineyards that yield the excellent grape cultivars used in its making were planted in 1989 and 1992 on the Helderberg mountain slopes close to Stellenbosch and False Bay. They comprise decomposed granite and gravel soils and benefit from the cool breezes coming from False Bay during our strong south Easter winds. Trellised on a four wire trellis, the vines are irrigated during the summer months.

The carefully chose grapes are harvested from the beginning to the end of March and fermented separately on the skins for five to ten days. After malolactic fermentation the best components of these wines are selected and blended from three noble varieties. These are Cabernet Sauvignon, Merlot and Shiraz. The wine ages in 300L new and second French oak barrels for fourteen months before bottling.

CHARACTER OF WINE:

Dark edged, with prominent ripe blackcurrant on the nose and hints of Cassis and spicy undertones, Nicky Versfeld Galaxy is a full-bodied red blend with layers of fruit and spice and a well-integrated tannin structure.

CHEMICAL ANALYSIS:

Cultivar:	Galaxy
ALC:	13.50
TA:	6.10
RS:	3.80
PH:	3.42
VA:	0.72