



Tembela Wines

2023

CHENIN BLANC

Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Geluksoord Vineyard

Vine Age: About 40-years-old

Soil Type: Decomposed granite

Viticulture: Sustainable - dry-farmed

Fermentation: Native — used oak barrels

Skin Contact: None

Aging: 10 months in used oak barrels

Alcohol: 13%

pH: 3.5

Total Acidity: 5.4 g/L

Total SO2: 39 ppm

Total Production: 83 cases

Reviews

The WineMag | 95 points

Tim Atkin, MW | 93 points

Vinous | 92 points

About

In the four years that Banele has been bottling wines under his Tembela label, he's gone back and forth between releasing a Verdelho and a Chenin Blanc. The 2023 vintage is back to Chenin Blanc; the fruit comes from the old vines of the Geluksoord Vineyard which sits near the Bottelary ward of Stellenbosch. There was good rainfall during the winter, followed by a dry December and January. Banele was able to pick his fruit before the heavy rains that started in March, and he's very happy with the vintage which had a great season for early ripening varieties.

The grapes were 100% whole-bunch pressed and then the juice was allowed to settle overnight. The clear juice was racked off the solids, and then was sent to old oak barrels to ferment. The wine stayed there 10 months of aging, after which the wines were racked to tank and bottled with a gentle sheet filter and a small dosage of sulfur. The wine is unfinned.

Tasting Notes

Honeysuckle, quince, yellow peach, and citrus waft from the glass. While the mid palate is textured and rounded, the wine still has great restraint. A rich, savory note drives to a lengthy finish.

