



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 unfined.

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.

