



Tembela Wines

2021

CHENIN BLANC

Cape Town - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Altydgedacht Vineyard

Vine Age: 38-years-old

Soil Type: Sandy soils

Viticulture: Sustainable - dry-farmed

Fermentation: Native — concrete egg

Skin Contact: None

Aging: 1 month in concrete egg and 9 months in 225L barrels

Alcohol: 13.5%

pH: 3.43

Total Acidity: 5.8 g/L

Total SO₂: 38 ppm

Total Production: 50 cases

UPC: 658325645460

About

In the short two years that Banele has been bottling wines under his Tembela brand, he's had two different white wine releases. In 2020, he released Verdelho, which will always hold a special place in his heart because on a day he was visiting the vineyard, he got the call that his mother, Tembela, had passed away. All seasons come to pass; Banele wasn't able to secure the Verdelho vineyard for a second vintage, and thus turned to Chenin Blanc. He sources this fruit from the old bush vine Altydgedacht Vineyard in Durbanville, an area that is much more known for Sauvignon Blanc. In this cooler climate, Chenin Blanc expresses its brighter, fresher side, and is a nice alternative to some of the richer Chenin Blancs that can come out of South Africa's warmer areas, like the Swartland.

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 concrete eggs to ferment. The wine stayed there for 1 month, after which it was sent to old 225L barrels for 9 months. Bottling occurred after those 10 months without fining or filtering and just a 38 ppm dose of sulfur.

Reviews

The WineMag | 93 points

Tim Atkin, MW | 93 points

Vinous | 91 points

Tasting Notes

Honeysuckle, passionfruit, yellow peach, and citrus waft from the glass. The attack on the tongue is zesty, but the rounded body balances it out nicely. A rich, savory note drives to a lengthy finish.

