



Tembela Wines

2021

SYRAH

Western Cape - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Swartland and Constantia

Vine Age: 10-20-years-old

Soil Type: Decomposed granite
(Swartland) - sandy soils (Constantia)

Viticulture: Sustainable

Fermentation: Native — open-top
plastic fermenter (100% de-stemmed
with 30-40% stems added back)

Skin Contact: 2 weeks

Aging: 10 months in 500L neutral
barrels

Alcohol: 13.5%

pH: 3.66

Total Acidity: 5.3 g/L

Total SO₂: 26 ppm

Total Production: 50 cases

UPC: 737186465490

Reviews

The WineMag | 92 points

Tim Atkin, MW | 91 points

About

Banele has been producing Syrah under his Tembela label now for two years. In 2021, he sourced his grapes from two sites, one in the Swartland, and one closer to home in Constantia. The Swartland brings that punch of fruit flavors, and Constantia, being much cooler, brings nice aromatics and acidity. As for the watercolor label, Banele wanted a simple painting that commemorated his mother, not just by her name, but by her image. Tembela is in the foreground with a basket on her head, and after much back and forth with the artist, Banele decided to add a second woman in the background to symbolize connections to community and place.

The grapes were harvested on separate days and brought back to the Savage Wines cellar where Banele vinifies his wines in Salt River. After de-stemming, about 30-40% stems were added back in according to their smell, aiming for black pepper but not too much astringency, before spontaneous fermentation began. About two punchdowns per day were made during fermentation, and when that was finished, the wine was transferred to an old 500L barrel and left to mature for 10 months. The wine was bottled without fining or filtration and just a touch (26 ppm) of sulfur.

Tasting Notes

Beautiful aromatics of black fruits, black pepper, lavender, and fynbos. The medium-bodied palate opens up to clean acidity and fine-grained tannins; the texture is rich yet smooth.

