



TEMBELA

Cape Town - South Africa

Background

Tembela is the personal project of Banele Vakele, the assistant winemaker at Savage Wines. Banele is a cheerful, young man from Khayelitsha, a poor suburb of Cape Town; his winemaking journey was born from a mid-lecture high school daydream while staring out the window at a large vineyard. After pursuing a wine degree from Elsenburg Agricultural College, Banele gained invaluable experience through the Cape Winemaker's Guild Protégé program and internships at renowned wineries such as Ernie Els, Groot Constantia, and Savage Wines. He also cut his teeth during international stints at Troon Vineyards in Oregon, Domaine Chevrot in Burgundy, and Sunshine Creek in Australia's Yarra Valley. These experiences helped Banele to embrace a philosophy of place-based wines, spontaneous fermentation, and minimal intervention. Tembela, meaning 'faith,' 'hope,' and 'belief' in isiXhosa, was also the name of his late mother. With his infectious charisma and unwavering dedication to his craft, Banele is poised for big things.

scan for more info



Highlights

- 1** Tembela is a project by Banele Vakele, the charismatic, young assistant winemaker at Savage Wines and mentee of Duncan Savage.
- 2** Banele's winemaking style is characterized by minimal intervention, low sulfur, and compelling aromatics.
- 3** The two wines, Chenin Blanc and Syrah, come from some of the "grand crus" of Stellenbosch.

Wines SRP \$35



Chenin Blanc

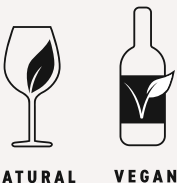
This is a 100% whole-bunch Chenin from granite soils that ages and ferments in old oak barrels. It has a pithy texture and tangy acidity.



Syrah

After de-stemming, Banele likes to add about 30% of the stems back before fermentation to add black pepper aromatics. The wine ages in old 500L oak barrels.

Ethos



NATURAL VEGAN

Packaging



Experimental Traditional

Press



With layers of flavour and a nicely pithy texture, this is most accomplished.

95 points

CHRISTIAN EEDES, THE WINEMAG
Chenin Blanc 2023