

DOMÄNE ROLAND CHAN – RIESLING SMARAGD WACHAU DAC RIED HÖLL 2021



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JAMES SUCKLING.COM



DOMÄNE ROLAND CHAN:

Domäne Roland Chan is the realisation of a dream of Roland Müsch and his family in 2017 – the creation of a boutique winery featuring the dry wall terraces in the heart of the Wachau. The terraces are toiled manually with deep respect for nature. The wines are a pure expression of the cultural heritage landscape. Since 2019 member of the Vinea Wachau.

Ried Höll:

South facing, between 300m and 345m altitude, covering nearly the whole part of the south side of Ried Höll, the steep slopes have little top soil and the bedrock often breaks through. The south expositions makes this a hot site. Very steep terraces, all secured with dry walls. A patchwork of different plots planted with a panoply of grape varieties - Grüner Veltliner, Riesling, Muskateller, Zweigelt and Weissburgunder (Pinot Blanc) and the odd vine that remains to be identified. Dotted with 5 different huts, a large walnut tree, a deer stand and a newly built tasting terrace - this vineyard is unlike any other.

Vintage Note 2021:

The year started cold and with delayed budding - so there was no risk for any late frost. Flowering was nearly 3 weeks late, but development caught up in July. August gave us some concerns due to the rain, but the cold weather also protected the vines from fungal pressure but delayed again the development. An exceptional September in turn provided for perfect conditions and slowed further the ripening of the grapes. Last but not least, October could not have been better and this laid the backdrop for a perfect late harvest.

Harvest date: 30th October 2021

Winemaking notes

The sunny 30th October made the harvest of our Riesling Smaragd Ried Höll a pleasurable and an easy walk-through. Our efforts during pre-harvest had paid off well and we ended up with a large batch that we could again cold macerate for 20 hours. Slow natural fermentation in stainless steel, that resulted in a little residual sugar. Left on the fine lees for 9 months, no fining and filtering.

Tasting note

James Suckling 94

Stacks of exotic fruit fill out the ample body of this rich and polished dry Riesling. Just enough acidity to keep this fresh and therefore providing a balance that should appeal to chardonnay drinkers as well as Riesling fans. Long, powerful finish.

IWSC Silver Medal 92

Concentration of fruit with great depth on a very structured palate. This is layered with ripe peach, melon, citrus and toasty lees.

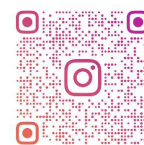
Falstaff 94

Light chartreuse yellow, with silver reflections. Subtle hints of white tropical fruit, a touch of passion fruit, lime, subtle notes of white peaches, an inviting bouquet. Juicy, elegant, nuances of white stone fruit, a fine fruit sweetness, with a lively acidity, a mineral-salty finish, nice length, accessible, good ageing potential.

Riesling Smaragd Wachau DAC
Ried Höll 2021
Prüfnummer: N 16526/22
Production: 570 bottles and 50 Magnums

Alcohol: 13.9%
Dry extract: 29.4 g/l
Residual Sugar: 5.3 g/l
Acidity: 8.4 g/l
Total SO₂: 95 mg/l

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