







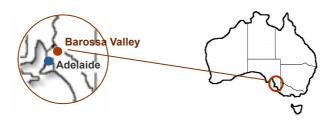




## The Vineyards:

Lanz Vineyards is situated on a hill with almost 360 ° of views: down Barossa Valley, to the hills of Eden Valley, and at sunset you see the shimmering lights of the sun on the ocean!

- Lanz Vineyards is family owned
- established in 1998
- 16 ha of Shiraz, Grenache, Mourvèdre
- in the prestigious SW of the Barossa Valley (Lyndoch)
- excellent terroir: free-draining soils with shattered shale and limestone based rocks, ideal Mediterranean climate, elevated on an exposed ridge, row orientations to all sides of the compass, winter rains, constant winds, minimal disease pressure
- very professional and environmentally friendly vineyard management
- single vineyard wines of premium quality
- handpicked grapes, personally selected by our winemaker Michael Paxton: "I channel the vineyard's fruit expression into the bottle and into your glass!"
- Rated \*\*\*\*\* Winery by James Halliday



**Barossa Valley:** Located 70 kilometers NE of Adelaide, founded in 1850 by German settlers. The Barossa Valley today is a great travel, culture and gourmet experience, surrounded by the beauty of its vineyards, flowers, ancient large eucalypt and olive trees, heritage houses and wonderful people!

## Lanz Vineyards

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## FINE WINES AUSTRALIA

Lanz Vineyards P/L,

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ANZ

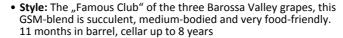
VINEYARDS

SCENIC ROAD



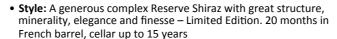
- Style: A modern classic with finesse, authentic Barossa Valley shiraz full of character, grown "with the best views"! 11 months in barrel, cellar up to 10 years
- Tasting Notes: Fresh aromas of red and black fruit, a palate full of plums, berries, black pepper, earth, dark chocolate. with a long and persistent finish
- Food Pairings: Lamb, game, elegant meat dishes

Vintage 2010: 94 pts James Halliday **GOLD Berlin Trophy** 



- Tasting Notes: Fresh and harmonious marriage of fruit and spices, red and black berries and plums. The fine tannins are well integrated, long finish
- Food Pairings: Mediterranean cuisine, barbecues, roasts Enjoy it with your "Club of Friends"!

Vintage 2010: 90 pts James Halliday **GOLD Berlin Trophy** 



- Tasting Notes: Intense complex flavours of plums, red berries, black pepper, earthy savoury undertones, dark chocolate / mocca, long and persistent finish, well integrated fine tannins. Cellaring potential, great to drink now but will mature and develop complexity over the years
- Food Pairings: Elegant meat dishes, mature cheese...or just enjoy it in front of your fireplace!

Vintage 2010: 94 pts James Halliday

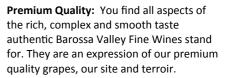
- Style: At least 50% wild yeast ferments enhance complexity of this fresh, textured, balanced and mouth-filling jewel with a funky sweetness on the palate – Chardonnay Reloaded!
- Tasting Notes: Complex citrus and stone-fruit with aromas of cashews, mouth-filling with a balanced even mid-palate and a creamy flavoursome back-palate with fabulous length
- Food Pairings: Perfect with fish, seafood, white meat, prosciutto, mushrooms, or just for aperitif

Vintage 2011: SILVER Berlin Trophy





**Contemporary Style:** Lanz Vineyards Fine Wines are fruit driven, savoury, elegant modern classics, they are intense but not over-powering so that they combine excellently to today's cuisines, they are well structured, complex and full of minerality to live long.



**Guarantee:** Our wines are sealed under screw cap to guarantee maximum fruitfreshness and conservation quality. They start drinking well at about two years of age and will cellar up to 10 years or more. Enjoy!



## **Our Philosophy and Passion**

"We produce our Barossa Valley Fine Wines with utmost care and precision in every step of the process.

We specially care about soil and vine health as we believe the quality of the wine is made in the vineyard.

We are committed to making great wines in a sustainable way using the natural resources responsibly, from growing practices to carbon reduced bottles."

Thomas Conz Oleme Con-

Thomas Lanz

Marianne Herren Lanz

