

## FINE WINES - BAROSSA VALLEY



### AWARDS

- 2010: - 94 pts James Halliday \*\*\*\*\*
- 2012: - 97 pts James Halliday \*\*\*\*\*
  - DOUBLE GOLD China CWSA
  - GOLD Berlin Wine Trophy
  - SILVER IWPZ Switzerland
  - GOLD Asia Wine Trophy Korea

### **THE GRAND Reserve Shiraz 2014** **100% Shiraz, Single Vineyard**

**Barossa Valley**      **95 pts J.Halliday\*\*\*\*\* + GOLD Berlin Wine Trophy**

#### **Style:**

- A generous complex Reserve Shiraz with great structure, minerality, elegance and finesse  
– **just GRAND ! Limited Edition**

#### **Tasting Notes:**

- Colour: dense and dark red with black hues
- Nose: intense plums and black cherries, with a hint of dry toasted cedar
- Palate: a full-bodied, muscular but elegant and smooth palate of sweet plums and mulberries, red and black cherries, black pepper, aromatic undertones of bay leaves, rosemary and thyme, fine flavours of dark chocolate and mocca, a hint of cedar wood, fine and well integrated tannins, long and persistent finish

#### **Technical Notes:**

- Handpicked, harvested in the cool of the morning, destemmed into open fermenters, plunged by hand, fermentation 10 days on skins, pressed, put in oak for natural malolactic fermentation, partly barrel fermented, racked limited times to control the amount of air
- Barrel aged for 24 mths in 66% new French (33%) and American (33%) oak, balance in older French barriques
- cellar up to 15years
- 13,8% alc.vol., pH 3,70, TA 5,76 g/l

#### **Food Pairings:**

- Perfect with all cuisines of elegant grilled or roasted red meat, lamb, game and with ripe cheese  
...or just in front of the fireplace!

**Winemaker: Michael Paxton and Richard Freebairn**

**Lanz Vineyards P/L, 220 Scenic Road, Lyndoch, SA 5351, Barossa Valley Australia**

**[www.lanzvineyards.com](http://www.lanzvineyards.com)**

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