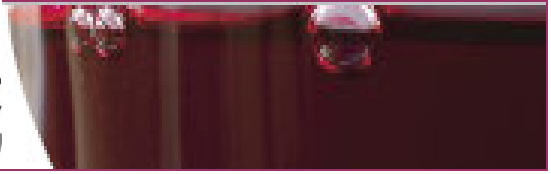




**lifestylewines.co.nz**  
toasting your health



**Dear**

## **February 2008 e-newsletter**

What a superb summer it has been, although we have to feel compassion for the rural communities suffering drought. On a brighter note we have (finally) launched a range of gorgeous NZ LOW ALCOHOL wines that are just perfect any time of the day.

### **In this issue:**

- **NZ LOW ALCOHOL Rieslings**
- **Regular order program with 10% DISCOUNT**
- **Attendance at Devonport Food, Wine & Music Festival**
- **The Corkscrew you always wanted**

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## **NZ LOW ALCOHOL Rieslings - delightful anytime summer wines**

NZ produced LOW ALCOHOL and off-dry Rieslings are really taking off and there is an appreciative buzz about them. The low alcohol and off dry Rieslings rated equally in number to their dry cousins in the "short-list" of winners in the WineNZ Magazine Riesling tasting in late 2007. Most of our range were in that winners list.

There are so many great NZ Riesling choices available that we thought we would offer you a carefully selected range of low alcohol Rieslings that are all very well reviewed. Jump to [> our selection](#)

There are 2 styles represented by our selection – off dry examples of our own NZ style (the Van Asch pictured), and the remainder are very fine NZ made examples of the gorgeous classic Germanic style Rieslings. All are low alcohol with elevated sweetness. **Low alcohol makes these tremendous anytime summer wines as an aperitif or with lunch.**

The freshness and purity of many of these local Rieslings is such that even the Germans would be happy to claim they made them. As they say, you must try them before you die. Why pay \$40 and more for a German when we are doing so well in NZ.



## **Charles de Batz 04 Madiran on Sale**

Until the end of February [Domain Berthoumieu Charles de Batz 2004](#) is **\$5 off**. In the last nine months since we first tried this wine it has matured further and is now drinking beautifully.

Madiran doesn't get much darker than this. Aromas of blackcurrant and blackberry along with just a hint of red fruit. There is a cedar-like creaminess to the oak which is extremely well-integrated. The tannins that pick up on the finish are not harsh. These tannins dissolve when the wine is matched with richly flavoured meats like leg of lamb, beef, duck and game. It also goes well with Madiran style cheeses. Serve at 17°-19°C. Drinking now and will only **improve in the cellar for up to 10 years**. Healthy heart rating ♥♥♥♥♥.

50 years old vines, 90 % Tannat, 10 % Cabernet Sauvignon. Low cropping, typically 6 or 7 bunches only per vine, picking 90% by hand.



Charles de Batz was the name of the penny-less nobleman d'Artagnan of The Three Musketeers fame. He came from the same village as the estate of Domain Berthoumieu.

## **10% Discount for regular orders program**

Join our regular purchasers program and receive **10% discount** on every delivery. For your convenience we will ship an order as regularly as suits you and charge your credit card automatically.

Either define your selection or discuss with us how we can deliver a varied selection each order that's within your budget.

To see and print the subscription form [> click here](#)

If you have any questions just phone us, or fax or email us and we will call you back. Click here for [Contact Us](#) details.

You can change the order at any time.

You can suspend the next delivery at any time.

You can cancel participation at any time.

## **Membership**

When you purchase from Lifestylewines.co.nz your contact details are retained and you become a member. We do NOT retain any credit card details. To logon and view or maintain your membership details your account code is "sample\_name" and password "sample\_pswd".

If you use your login before ordering then your account details automatically populate the Checkout page. You can also see your order history and perform administration tasks.

To receive membership loyalty discounts you must logon before selecting items.

## Devonport Food, Wine & Music Festival

We participated at the festival last weekend and had a great time. With an unrivalled selection of iconic NZ musicians and bands it was very enjoyable. Our Madirans were sensational with the paella being sold at the adjacent tent. We had a tremendous response from the public and were delighted that a few punters tried our wines, were immediately appreciative, and stayed the rest of the afternoon just sampling our range - most satisfying.

## The Corkscrew you always wanted

For the festival I invested in an ezPull professional lever action corkscrew to make life easy - something I've needed for a long time. What a joy to use. This professional quality lever style corkscrew effortlessly extracts even the toughest corks. Beautifully boxed it also comes with foil cutter and spare worm screw. Good value robust bar tool. **Makes a great gift.** [> read more](#)  
Caution - NOT designed for use with synthetic corks.



**[ORDER NOW](#)**

**Short term promotion only while stocks last**

**only \$90.00 GST incl - includes post & packaging to anywhere in NZ.**

## The Final Word

To keep your Madirans fresh over several days in summer after opening them, put them in the fridge. Then when you pour a glass let it return to room temperature before consuming.

Please call us if you have special requests that are not catered for by the website purchasing rules. Finally, we really appreciate feedback and comments about the wines and your health (confidentially of course).

And, if you have not already done so, then you can jump to the website by clicking on [www.Lifestylewines.co.nz](http://www.Lifestylewines.co.nz) or go directly to the Madiran wines by [> clicking here](#)

If you have any questions we are here to serve you.



[www.lifestylewines.co.nz](http://www.lifestylewines.co.nz)

*Toasting your health*

Rob and Dr Erica Lauder and team

Ph: 09 4452945 or send an email reply to this e-newsletter

