

Nomad Importers

Vineyards, Wines & Brewery



Brewery

New Zealand

Moa

Moa Méthode
Moa Pale Ale
Moa Breakfast
Weka Pear cider
Weka Apple cider

Moa

Moa Méthode

Moa Methode is bottle fermented and conditioned to give a natural, more consistent carbonation and flavour.

Due to the natural brewing process of Methode. gives a light, beneficial sediment will remain.

This sediment protects the beer from premature aging and leaves full, slightly spicy characters on the palate.



Moa

Moa Pale Ale

Moa Pale Ale is a New Zealand take on a popular North American beer style.

Using famous Cascade and Nelson Sauvin hops, the dominant features in this beer are unique to New Zealand and the Moa bottle conditioned brewing method. Its hoppy strength displays powerful floral, citrus and tropical notes, and like its northern cousins is a beer best enjoyed just below room temperature.

While the intensity of the typical Nelson hop bitterness is well presented in Moa Pale Ale, there are also luscious sweet malts and bright passion fruit flavours.

Offering a heightened complexity., this exceptional beer displays flinty and mineralistic characters.

Moa Pale Ale is best served at approximately 6°C in a tulip glass.



Moa

Moa Breakfast



Moa Breakfast Beer is a blend of premium wheat malt, floral Nelson hops and cherries. A very refreshing and fruity lager specifically designed as a European-style breakfast beer but more commonly enjoyed as a mid-afternoon beverage here in New Zealand. Although not always.

TASTING NOTES

Moa Breakfast is a wheat beer based lager with a subtle, sweet cherry aroma and taste. Hints of almond, banana and vanilla characters can also be detected. Low bitterness levels and an absence of strong malt characters emphasise these fruit flavours. Moa Breakfast can either be poured carefully off the lees or alternatively with the lees mixed in if a stronger yeast character is desired. Moa Breakfast is best served at approximately 4°C in a pilsner glass.

Moa

Weka Pear Cider

Weka Pear Cider is made from a blend of North and South Island pears. It is made in a very approachable off dry style that really accentuates the pear characters on both aroma and palate. Crisp, refreshing and great alternative to apple cider.

Weka Pear Cider is made from Nelson and Hawkes Bay Pears fermented in stainless steel tanks at very cool temperatures to preserve the subtle fruit flavours. Fermentation is initiated and the ferment is checked daily until it is deemed ready to stop the fermentation when sugar and fruit balance is optimal.



Moa

Weka Apple Cider

Weka Apple Cider is made from 100% Nelson grown apples.

Fermented with French Oak at cool temperatures to preserve the fruit flavours and crispness on the palate. Weka Apple Cider has a typical green apple aroma and the clean refreshing taste is finished nicely with medium sweetness.

Crafted in a medium, dry style, Weka Apple Cider is a very easy and enjoyable drink at any time.

Typical Granny Smith aromas and subtle honeycomb characters make Weka Apple Cider a very sociable and refreshing cider with a good long finish.

