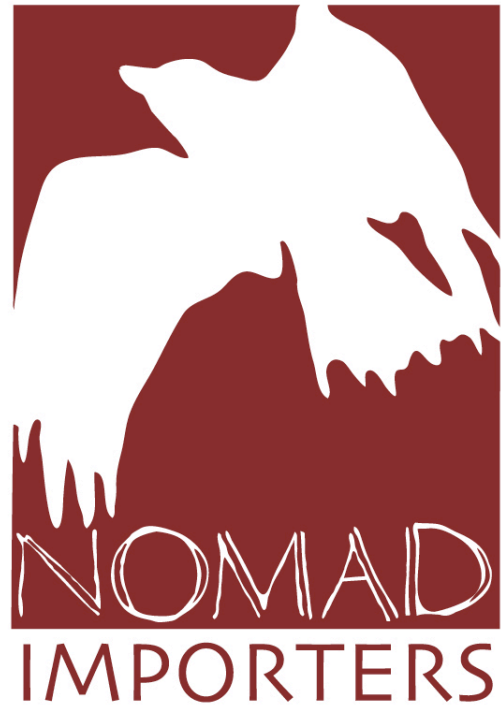


Nomad Importers

Vineyards, Wines & Brewery



Washington State

L'Ecole no. 41

2008 Walla Walla Valley Cabernet Sauvignon
2009 Columbia Valley Merlot
2011 Columbia Valley Chenin Blanc

California

Twomey

2011 Sauvignon Blanc (coming Summer 2013)
2010 Andersen Valley Pinot Noir
2007 Merlot

California

Silver Oak

2007 Alexander Valley Cabernet Sauvignon
2007 Napa Valley Cabernet Sauvignon

Australia

Buller Wines

2009 Classic Shiraz
2009 King Valley Cab Merlot Petit Verdot
Fine Old Tawny

Uruguay

Filgueira Vinedos & Bodega

2011 Fuga Tannat
2011 Fuga Chardonnay
2011 Grey Range Sauvignon Gris
2011 Classic Cab Franc / Syrah
2011 Proprium Tannat

Brazil**Monte Paschoal**

2012 Virtus Merlot Rosé
 2011 Virtus Tannat
 2011 Virtus Cabernet Sauvignon
 Espumante Demi-Sec
 Moscatel Rosé Espumante
 Moscatel Espumante

Canada**Pillitteri Estate winery**

2011 Number 23 Un-Oaked Chardonnay
 2008 Cab Merlot
 2010 Fusion Reisling Gewurztraminer
 2006 Red Leaf Vidal Ice Wine (375ml)
 2008 Cabernet Franc Ice Wine (200ml)
 2008 Riesling Ice Wine (375ml)
 2009 Vidal Ice Wine (375ml)

New Zealand**Moa**

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

France

(Coming Soon)

Domaine MUCYN (North Rhone Valley)

2009 Crozes Hermitage Rouge (Syrah)
 2009 Crozes Hermitage Blanc (Marsanne)
 2009 St. Josephs Syrah
 2011 Vin De Pays des Collines Rhodaniennes (Syrah, Gamay)

Brazil**Don Guerino (Coming Soon)**

L'Ecole no. 41

2009 Walla Walla Valley Cabernet Sauvignon

Tasting Notes

With an elegant, old world structure, this sophisticated Cabernet shows aromas of dark fruit, earth, and fresh herbs. A seamless core of blackberry, plum, and dark cherry mingle with notes of tobacco and leather on a dusty tannin, richly structured finish.

Winemaker's Comments

This complex and elegant Cabernet Sauvignon reflects the diversity of terroir in the Walla Walla Valley from vineyards planted in wind-blown loess (our Estate Seven Hills Vineyard and Loess Vineyard), ice-age flood silts (Va Piano Vineyard and Pepper Bridge Vineyard) and basalt river rock (Yellow Jacket Vineyard). These prestigious vineyards are certified Salmon Safe.



Certified Sustainable • Certified Salmon Safe



L'Ecole no. 41

2009 Columbia Valley Merlot

Tasting Notes

Rich with pretty aromatic aromas of nutmeg, clove and spice, this dark and brooding Merlot shows black cherry, blackberry, and earthy dark fruit flavors encased in a peppery, cocoa, toasty finish.

Winemaker Comment

L'Ecole No 41 is recognized as one of Washington State's top producers of premium Merlot and this wine delivers with great structure, color and balanced acidity.

Vineyards

Stone Tree, Estate Seven Hills, Dionysus, Weinbau, Candy Mountain, Klipsun, Pepper Bridge and Loess.

Vintage

A slow, cool spring in 2008 delayed bud break, but warm May weather set the stage for uniform bloom and fruit set. Summer heat units were normal minus the typical July heat spikes. Windier conditions increased vine stress resulting in added effort to manage canopy growth for balance. August veraison was smooth requiring very little green thinning. Near perfect fall conditions resulted in only a slightly later than normal harvest for most varieties. Considered a cool year, we saw higher acidity levels with yields slightly below average.

L'Ecole no. 41

2011 Columbia Valley Chenin Blanc

Tasting Notes

This fresh, vibrant and fruity Chenin Blanc shows rich floral aromatics of jasmine, lavender, and orange blossom with flavors of star fruit, apple and apricot on a crisp mineral finish.

Winemaker's Comments

L'Ecole N. 41 has produced this old vine, Vouvray style Chenin Blanc since 1987. Jean Ferguson, L'Ecole N.° 41's founding winemaker, loved this wine and crafted her version of Vouvray through cold fermentation to enhance the fruity and floral esters..

Higher natural acidity, longer hang-time and concentrated fruit from low yields resulted in brilliant color, flavor intensity and overall balance.

Vineyards

Rothrock Vineyard, Yakima Valley, planted 1978

Phil Church, Yakima Valley, planted in 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979



Buller Wines

2009 Classic Shiraz

Tasting notes:

Clean spicy redcurrant/cherry aromas and flavours with white chocolate nuance, soft structured tannin finishing fresh.

The 2009 Classic Shiraz was commended by the judges of the International Wine Challenge, the world's largest wine competition.

Winemaker's comments:

Fruit sourced from old vine; 15 to 20 year old shiraz vineyards in the swan hill winegrowing region.
3 % Mourvedre was added to lift the fruit profile.

Commended at the 2011 international wine challenge in london

The aromas lead into full bodied flavours of blackberries and warm cherry well balanced acidity and soft rolling tannins progress to a finish of sweet bramble fruit and white pepper.

Enjoy this wine with meat dishes !



Buller Wines

2009 Langdon Cabernet Merlot Petit Verdot

King Valley Vineyard

The Langdon Cabernet Merlot Petit Verdot is a traditional blend made up of 81% Cabernet Sauvignon and 13% Merlot, both from the King Valley, and 6% Petit Verdot from the Swan Hill Winegrowing Region. Only the best grapes from the best years are used in the making of the new Langdon range. As grapes of sufficiently high quality are often only available in small batches, production will always be limited.

The Langdon Cabernet Merlot Petit Verdot bagged a Gold medal and was awarded The Best Red Blend during the 2010 Victorian Wines Show.

LANGDON is a Buller family name.. In choosing this name for our new range of super premium wines, Buller pays tribute to the grandfather, Reginald Langdon Buller, founder of Buller Wines.

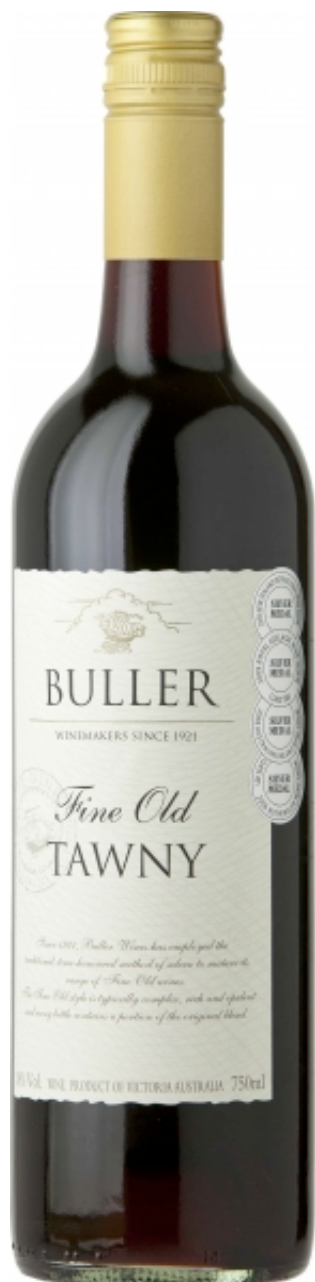
"Bright colour; savoury black cherry and red currant bouquet, with a lifted floral edge; the palate is tangy and full of juicy red fruits and chewy, savoury tannin. Trophy winner."

- a review by James Halliday



Buller Wines

Fine Old Tawny



Maturation has changed the Fine Old Tawny Port from bright red to tawny. With this slow transformation in colour has come a change in flavour to the complex, rich and satisfying characters of a mature tawny. Time is an essential element in the making of a fine quality fortified wines. To create the rich and complex flavours of the Buller Fine Old Tawny Port, the wines in this blend have had to spend years slowly maturing in old oak casks.

'Fine Old' is more than a name, it is a reference to the skill and patience necessary to produce our premium FINE OLD range of fortified wines.

Our Fine Old Tawny Port got a bronze during the 2009 International challenge...In 2010 it was commended on both the International Wine Challenge and the Decanter World Wine Awards.

The Fine Old Tawny Port

received 94 points

from Robert Parker

Filgueira

Fuga collection

The best excuse for taking a break!

Tannat and Chardonnay

2011 Tannat :

100% Tannat grapes

Aged 6 months in oak.

In its aroma, ripe fruit stands out such as plums and blueberries in a background of oak. In the mouth, the complexity which was already anticipated by its colour is confirmed. With the presence of ripe fruit mixed together with wood which provides us with delicate tannins, finding the ideal balance for this wine.

2011 Chardonnay:

100% Chardonnay grapes

Un-Oaked

This wine shows a greenish-yellow colour , which is both clean and bright. The aromas are complex, intense fruit scent appears, resembling pears and quince, with almond notes and spices such as vanilla and cinnamon.



Ideal for fish, game or anything spicy!

Filgueira

Grey Range

2011 Sauvignon Gris

First winery in Uruguay and Latin America to cultivate this strain of wine.

100% Sauvignon Gris grapes

Not aged in barrels

Tasting Notes

The Sauvignon Gris has its origins in the areas located in south west and centre of France. The cultivated areas of this type of grape are very reduced being Filgueira's the first Sauvignon Grey in Uruguay and Latin America. Metallic colour with crystalline shades. Citric fruit aroma and extremely fresh flavour with delicate unctuousity.



Try something new and exciting today!

Filgueira

Classic Range

2011 Cabernet Franc Syrah

60% Cabernet Franc and 40% Syrah

Un-Oaked

Fruity and Fresh, medium bodied portraying the best expression of each variety in our terroir.



Tasting note

Deep purple. black color, lighter rim, rich grape nose of ripe fruit, well balanced and dry with rich ripe fruit and no oak. Fabulous wine with natural qualities and incredible balance.

Clear and intense red wine. Red peppers with a touch of minerals is its distinctive aroma. Though it is a medium bodied wine with a gentle touch, its presence is hardly unnoticed.

Filgueira

Proprium

(Our)

2011 Tannat

100 % Tannat

Full bodied, aged 6 months in American and French Oak barrels. Its red-violet colour already anticipates the complexity offered by this wine. It offers good structure, lively colour and mystery..Its aroma highlights ripe fruit such as plums and blackberries in an oak background. Its flavour confirms the complexity already anticipated by the aroma, with the presence of ripe fruit blended with wood, which provides us with round tannins that offer the ideal balance to this wines habit.



Twomey

2011 Napa Valley Sauvignon Blanc

Our 2011 Twomey Napa Valley Sauvignon Blanc has a light straw-yellow color and a dynamic nose of honeydew melon, citrus blossoms, white jonquil, guava, custard apple and pie crust. It has beautiful acid balance, great mouthfeel without heaviness and a clean finish redolent of lime zest and mascarpone.

We grow Sauvignon Blanc on two estate properties: our vineyard surrounding our Calistoga winery and our Westside Road Vineyard below our winery in Russian River Valley. The soil and climate differences at these two sites gives us a range of expressions of Sauvignon Blanc that we blend to create our unique style.

The Napa Valley fruit offers us a deft balance of citrus and mineral elements which is complemented beautifully by the guava and tropical notes from our Sonoma County fruit. With careful viticulture and judicious winemaking, we capture the essence of the soil and sunny climate in which these grapes are grown, and the minerality and freshness so becoming to this varietal.

Vineyard Composition:

Calistoga Vineyard 65%, Westside Road Vineyard 35%

Fermentation:

50% French oak barrels and puncheons,
30% stainless steel tanks, 20% stainless steel drums



Twomey

2010 Andersen Valley

Pinot Noir

2010 Anderson Valley Pinot Noir has a brilliant color of red rose petals and a nose of wild strawberries, raspberries, roses, violets and a hint of bay leaf.. The palate explodes with fresh ripe berries and floral notes, and progresses to a velvety mid-palate followed by a long finish that echoes with the wild brambly fruit found in the nose..

The 2010 growing season was mild and cool with heavy cloud cover and fog during most of the summer months. Winter brought typical wet and cold weather, which continued into spring. Conditions improved for budbreak in late March and early April, leading to a good fruit set. In late summer, the weather was unseasonably cool, delaying the development of the grapes by three weeks.

However, the heat wave in August, though not as dramatic as in Sonoma County, delivered a welcome push to skin ripeness and flavor development. There was a moderate heat wave the last week of September, but the first two weeks of October were mild.

This long, cool growing season in the Anderson Valley produced wines of great flavor intensity, beautiful acid balance and great complexity – an ideal season for elegant, intense wines with a great expression of place.

“The nose opens slowly to reveal pleasing aromas of berry tart, baking spice and toasty oak.. On entry, there is a blast of very appealing cherry and raspberry fruit that clings to the lengthy finish.. Subtle notes of cinnamon spice, vanilla and oak add interest.. Discreet intensity, delicious tasting and noticeably crisp with supple tannins.. A beautiful wine.”

By wine reviewer L Pierce Carson for the Napa Valley Register.



Twomey

2007 Napa Valley Merlot

94% Merlot, 5% Cabernet Franc, 1% Cabernet Sauvignon



The 2007 Twomey Merlot is a beautiful example of what this noble variety can achieve. in an excellent vintage: suppleness, complexity and great expression of berry fruit. It has a dark ruby color and a nose of fresh, ripe black cherry and blackberry, dark chocolate and what the French call “torifaction:” the alluring smell of roasting coffee.

On the palate., it has an attack full of explosive fruit and violets prolonged by plenty of “umami:” the savory fifth taste.. It has a long finish, echoing berry fruit, chocolate and grainy, well-integrated tannins that promise excellent cellaring potential. This Merlot will continue to give drinking pleasure through 2022.

The 2007 vintage had an unusual combination of a light crop and a cool summer, which resulted in great concentration, and mature flavors and tannins at moderate alcohol. The season started cool and dry, with less than an inch of rain in January. The dry weather continued into spring and the dry soils induced early budbreak and bloom.

Fruit set was light and berries were small – crop levels were 15 to 20% below normal. Summer weather was mild, with temperatures rarely exceeding 90 degrees. Continued dry weather, a warm spell in early August and a Labor Day heat wave were the catalysts for achieving perfect maturity.

Contrary to popular belief, low yields do not always make a great vintage, but in 2007 the small berries and long, slow ripening resulted in extraordinary wines



Silver Oak

2007 Napa Valley Cabernet Sauvignon

Tasting Notes -

Our 2007 Silver Oak Napa Valley Cabernet Sauvignon combines elegance and depth in a balanced expression of this classic California vintage. It has a dark ruby color with a garnet edge and a complex nose of sandalwood, cedar, cassis, black cherry, dark chocolate and roasted coffee.

On the palate, it is extremely rich and mouth-coating and has a long finish of concentrated fruit and spice with a slight tannic grip. This wine is remarkable in how it continues to evolve in the glass over the course of a meal. It has great maturity of aromas and tannins at moderate alcohol.

With proper cellaring, this wine should give drinking pleasure through 2033.

Vintage Description -

The 2007 vintage had an unusual combination of a light crop and a cool summer which resulted in great concentration and mature flavors and tannins at moderate alcohol. The season started cool and dry with less than an inch of rain in January. The dry weather continued into spring and the dry soils induced early budbreak and bloom. Fruit set was light and berries were small: crop levels were 15% to 20% below normal.

Summer weather was mild with temperatures rarely exceeding 90°F. Continued dry weather, a warm spell in early August and a Labor Day heat wave were the catalysts for achieving perfect maturity. The small berries and long, slow ripening resulted in extraordinary wines.

Blending And Aging -

Our 2007 Napa Valley, a blend of wine from vineyards throughout the appellation, is 90% Cabernet Sauvignon, 6% Merlot, 1% Cabernet Franc and 3% Petit Verdot. We blended the vineyard lots in early 2008 and transferred the wine to

100% new American oak barrels for aging.

Blending prior to barreling allows us to achieve a balance of the wine's primary elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 25 months and another 20 months in bottle to harmonize its components before release.

Silver Oak

2007 Alexander Valley Cabernet Sauvignon

Tasting Notes –

Our 2007 Silver Oak Alexander Valley Cabernet Sauvignon is a profound, fruit-driven wine from a great California vintage. It has a dark ruby color with a purple edge and an inviting nose of ripe black plum, blackberry, baking spices and soy sauce. On the palate, the wine is rich and full, reminiscent of the flavors of a berry cobbler. It has a long, fruity finish with fine grained tannins, and is a testament to exquisite ripeness at moderate alcohol. With proper cellaring, this wine should give drinking pleasure through 2031.

Vintage Description –

The 2007 vintage had an unusual combination of a light crop and a cool summer which resulted in great concentration and mature flavors and tannins at moderate alcohol. The season started cool and dry with less than an inch of rain in January. The dry weather continued into spring and the dry soils induced early budbreak and bloom. Fruit set was light and berries were small: crop levels were 15% to 20% below normal.

Summer weather was mild with temperatures rarely exceeding 90°F. Continued dry weather, a warm spell in early August and a Labor Day heat wave were the catalysts for achieving perfect maturity. The small berries and long, slow ripening resulted in extraordinary wines.

Blending and Aging –

Our 2007 Alexander Valley Cabernet Sauvignon, a blend of wine from several different vineyards, is **100% Cabernet Sauvignon**. We blended the vineyard lots in early 2008 and transferred the wine to 50% new and 50% once-used American oak barrels for aging. Blending prior to barreling allows us to achieve a balance of the wine's natural elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 25 months and another 15 months in bottle to harmonize its components before release.

**Internationally Renown Hand Crafted Cabernets
From Silver Oak Vineyards!**



Monte Paschoal

2011 Virtus Cabernet Sauvignon

Monte Paschoal Cabernet Sauvignon is a distinct wine with personality. Its spicy and fruity aromas and its intense color remind of mature red fruits combined with coffee, vanilla and toasted. It is a full bodied wine with an excellent concentration of mature and persistent tannins and a pleasant fruity finish. and dishes with spicy sauces apart from mature cheeses, pastas and pizzas.



Monte Paschoal

2011 Virtus Merlot Rose

100 % Merlot

1 day in contact with the peels

Easy to drink, pleasant and refreshing. This wine is not as light as the whites and not as heavy as the reds.. Ideal to receive guests or to start any meal, accompanying salads, finger food, light dishes based on fish and seafood, as well as pizzas and roast meats. Serve cool between 8 to 10 degrees.. Merlot was the grape chosen for this rose., the palate is medium, not as light as the whites and without the heaviness and concentration of the reds. They combine with fast meals and accompany starters and aperitifs.



Monte Paschoal

2011 Virtus Tannat

100 % Tannat

Tannat is a wild grape that produces wines which many times approach the implacable. The secret is in the correct extraction of the tannins during vinification. These wines combine well with exotic meats and dishes that are meaty and fatty.

Purple red with good intensity. Concentrated and vigorous in the palate, the tannin texture and the high alcoholic degree of the wine guarantee good consistence and persistence, and good evolution. Mature and wild, it exhales raspberry and black fruit perfumes, hunt, earth, strong spices, undergrowth vegetation, truffle and toasted aromas that become complex and transcend its age.



Monte Paschoal

Demi-Sec

The Monte Paschoal Demi-Sec is a light and fruity wine elaborated with Chardonnay and Riesling grapes.. It has a youthful aspect of light yellow color and intense bubbles. Its aromas remind of fruit such as pineapple, apple and lime. The taste is sweet, soft and refreshing.

The Monte Paschoal Demi- Sec is a light flavored, pleasant and sophisticated sparkling wine. This wine can be appreciated from the reception of your guests to the dessert without losing its elegance. Ideal serving temperature between 6 and 8 degrees Celsius.





Monte Paschoal

Moscatel Rosé

An extremely youthful product with Moscatel aromatic grapes through the Asti elaboration method, light color and transparent with abundant and persistent foam. It has intense fruity aromas such as peach, pear and apple and floral such as jasmine and roses. Light flavored, sweet and extremely aromatic.

A relaxing sparkling wine to toast to the good moments of life or to accompany a friendly conversation. It can be served with canapés and due to its sweet flavor it goes really well with desserts such as cake, ice cream and syrup fruits. Ideal serving temperature between 5 to 6°C.

Monte Paschoal

Moscatel

An extremely youthful product with Moscatel aromatic grapes through the Asti elaboration method, light color and transparent with abundant and persistent foam. It has intense fruity aromas such as peach, pear and apple and floral such as jasmine and roses. Light flavored, sweet and extremely aromatic.

A sparkling wine elaborated with Chardonnay and Italian Riesling, of light yellow color and release of fine and persistent bubbles that form a collar on the surface of the glass.

A relaxing sparkling wine to accompany a friendly conversation or to be served with canapés. Due to its sweet flavor it goes really well with desserts such as cake, passion fruit mousse and fruit salads. Ideal serving temperature between 5 to 6°C.

A mature and complex sparkling wine, really versatile in gastronomy that can be served as an appetizer accompanying canapés or even a great variety of dishes and pizzas, roasted meats and risottos.

Ideal serving temperature between 6 and 8°C.



Pillitteri Estate

2011 Number 23 Chardonnay

Unoaked Chardonnay

This is a quintessential Unoaked Chardonnay at its very best. The lack of barrel aging makes the colour beautifully light and clear. Rest assured this will be a refreshing glass of Chardonnay!

Characters of golden delicious apple, ripe pear, citrus and fuzzy peach candies.. Once you dive into the glass, the palate explodes with juicy peach and melon flavours, coupled with a light floral note and a touch of minerality.

Drink now with a simple roast chicken, mussels, a crusty baguette, or enjoy with fresh spring vegetables and herbs.



Pillitteri Estate

2010 Cabernet merlot

45% Cabernet Sauvignon,
45% Cabernet Franc,
10% Merlot

Tasting notes

The harmonious blend of Cabernet Sauvignon, Cabernet Franc and Merlot make a balanced and well structured medium bodied red wine. Aromas of black cherry, forest berry, and spice on the nose followed by berry notes on the palate.. Nice balance between fruit, tannin and acidity with smooth rounded structure allows this wonderful wine to pair well with many dishes. Enjoy with pork, beef, lamb, and medium-bodied cheeses.



Pillitteri Estate

2010 Gewurztraminer Riesling Fusion

51% gewurztraminer

49% riesling

Tasting notes



A delicious blend of luscious Gewurztraminer and zesty Riesling make this refreshing white a perfect wine for any time of day or night. The nose entices from the beginning with notes of pineapple and golden delicious apple. These fruit flavours are complimented by notes of lime zest, orange blossom and a sweet perfume reminiscent of a bouquet of fresh white flowers. On the palate, fruity honey tangerine and white peach notes are offset by delicate spice and a pleasant grapefruit zest-like bitterness. The wine has a light body with bright acidity making it deliciously refreshing; and with a touch of sweetness and balancing silkiness from the Gewurztraminer you won't hesitate to go back for more. This fruity and crisp white would be delicious on its own as an aperitif or try it paired with spicy Asian fare, or succulent slow-braised pork belly with a fennel and citrus salad.

Pillitteri Estate

2006 Red Leaf Vidal Ice Wine

Icewine is produced when grapes are left on the vine well past the regular harvest into the cold winter months. These grapes are picked at -8 degree Celsius or 18 degrees Fahrenheit and then pressed while still frozen.. Canada and Germany are most famous for this dessert wine.

Wine Style: white, sweet, medium-bodied. Appearance: deep lemon-gold. Nose: honey, citrus, apricot, floral. Taste: sweet, vibrant acidity, medium alcohol; balanced, luscious, honeyed.



Refined Icewine that shows you don't need to be overly sweet to show off the style.. Aromas of mango, guava, honeycomb, marmalade and peach pie dominate here. It is sweet, but not in the least cloying. Remarkably balanced wine for sipping.

Pillitteri Estate

2008 Cabernet Franc Ice Wine

Tasting notes

An alluring burnt apricot hue provides a peek on the complexity and intensity of this Icewine. The aroma teases with apricot, peach and mango, with a delicate caramel sensation coupled with nutmeg.. the palate is something else.: overloaded with a tropical fruit salad explosion of apricot, tangerine, peach, mango and pineapple. Hints of capsicum and black pepper burst occasionally unexpectedly.. The acidic spine ducks and weaves like Ali throughout the experience to the satin finish.. Would sit comfortably next to a chocolate cheesecake, creme brulee or try pouring a smidge over top shelf French Vanilla ice cream for a real treat!



Pillitteri Estate

2008 Riesling Ice Wine

Tasting notes:

This 2008 Riesling Icewine, dazzling with a radiant light straw color, exudes with lemon drop, sherbet and mango and apricot sorbet, with a splash or honey. Flavours of pineapple, Granny Smith apple, coconut and grapefruit flood the palate leaving you begging for more.. So brilliantly balanced with a acidic spine which races throughout the journey and onward to a clean, yet warming, finish. Perfect for an aperitif or paired with sponge cake and fruit salad, or better still drink after dinner in the moonshine.

Production notes:

The fruit for the Riesling was picked early January 2009 at 39.4% Brix. After seeding with DV10 yeast. the ferment was undertaken for a period of 10 weeks at 12C.

the wine was racked off gross lees and protein stabilized prior to sterile filtration..



Award winning ice wine!

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 Sauvignon 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

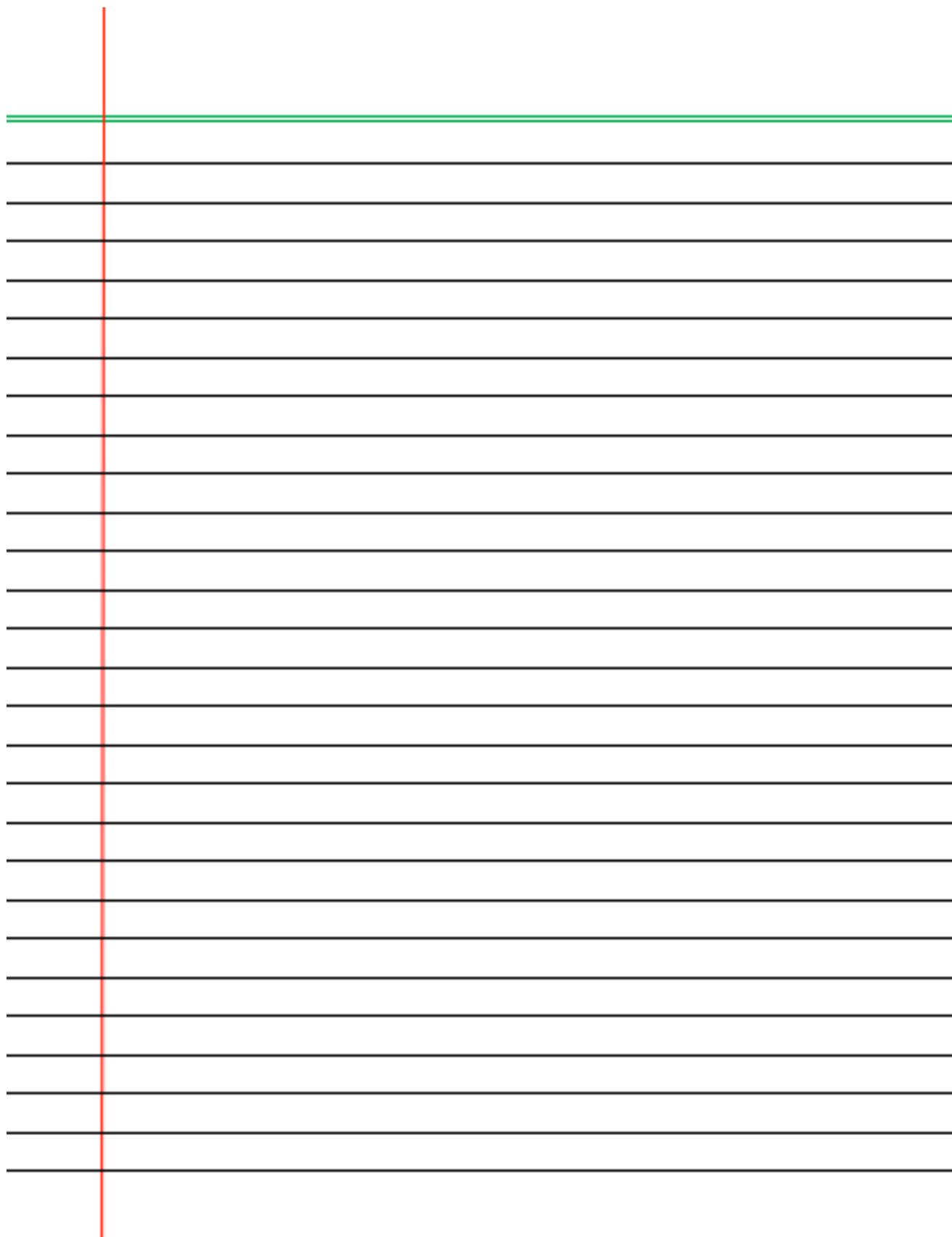
Weka Apple Cider is made from 100% Nelson grown apples. Fermented with French Oak at cool temperatures to preserve the fruit flavours and crispness on the palate. Weka Apple Cider has a typical green apple aroma and the clean refreshing taste is finished nicely with medium sweetness.

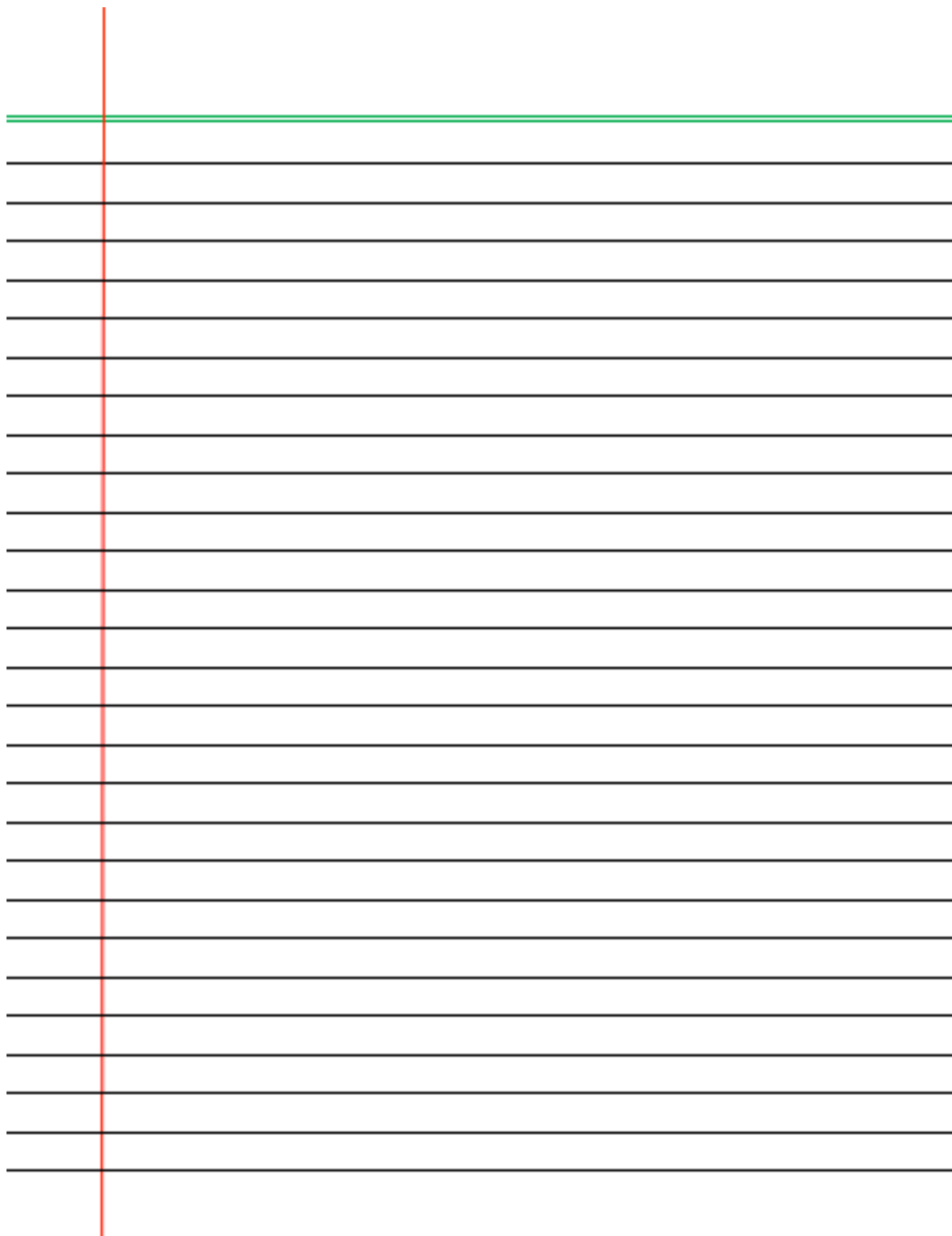
Crafted in a medium, dry style, Weka Apple Cider is a very easy and enjoyable drink at any time. Typical Granny Smith aromas and subtle honeycomb characters make Weka Apple Cider a very sociable and refreshing cider with a good long finish.

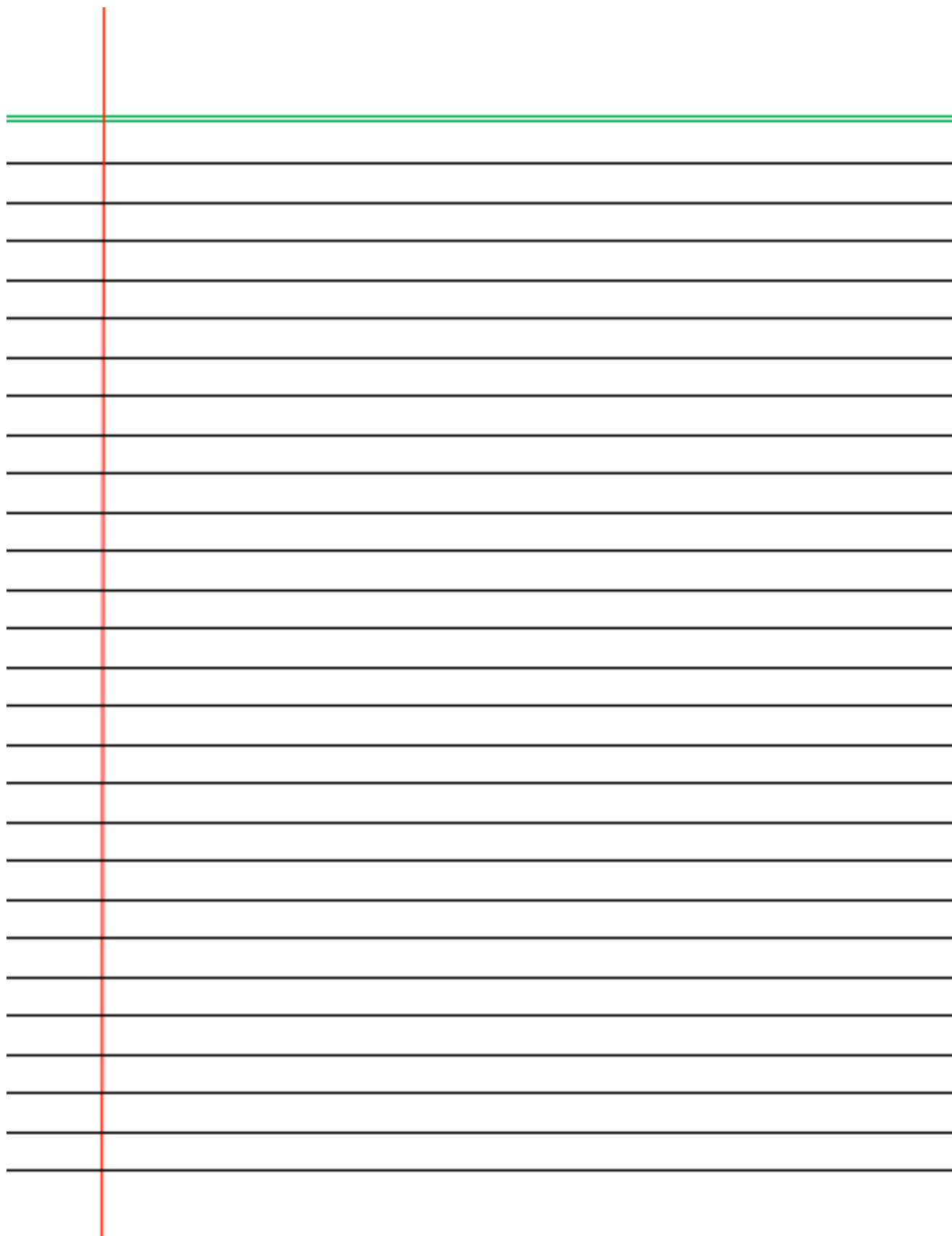


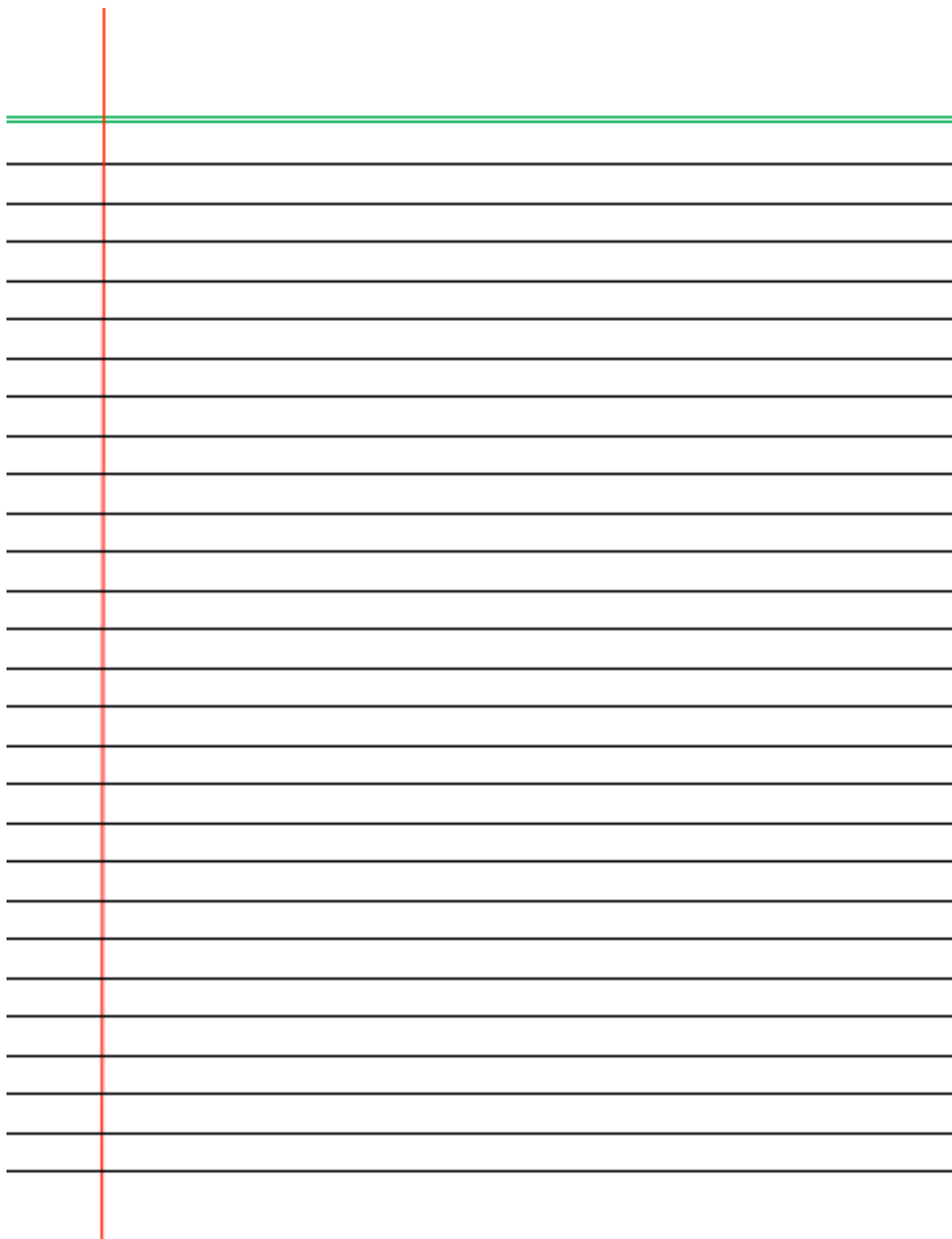
Tasting Notes

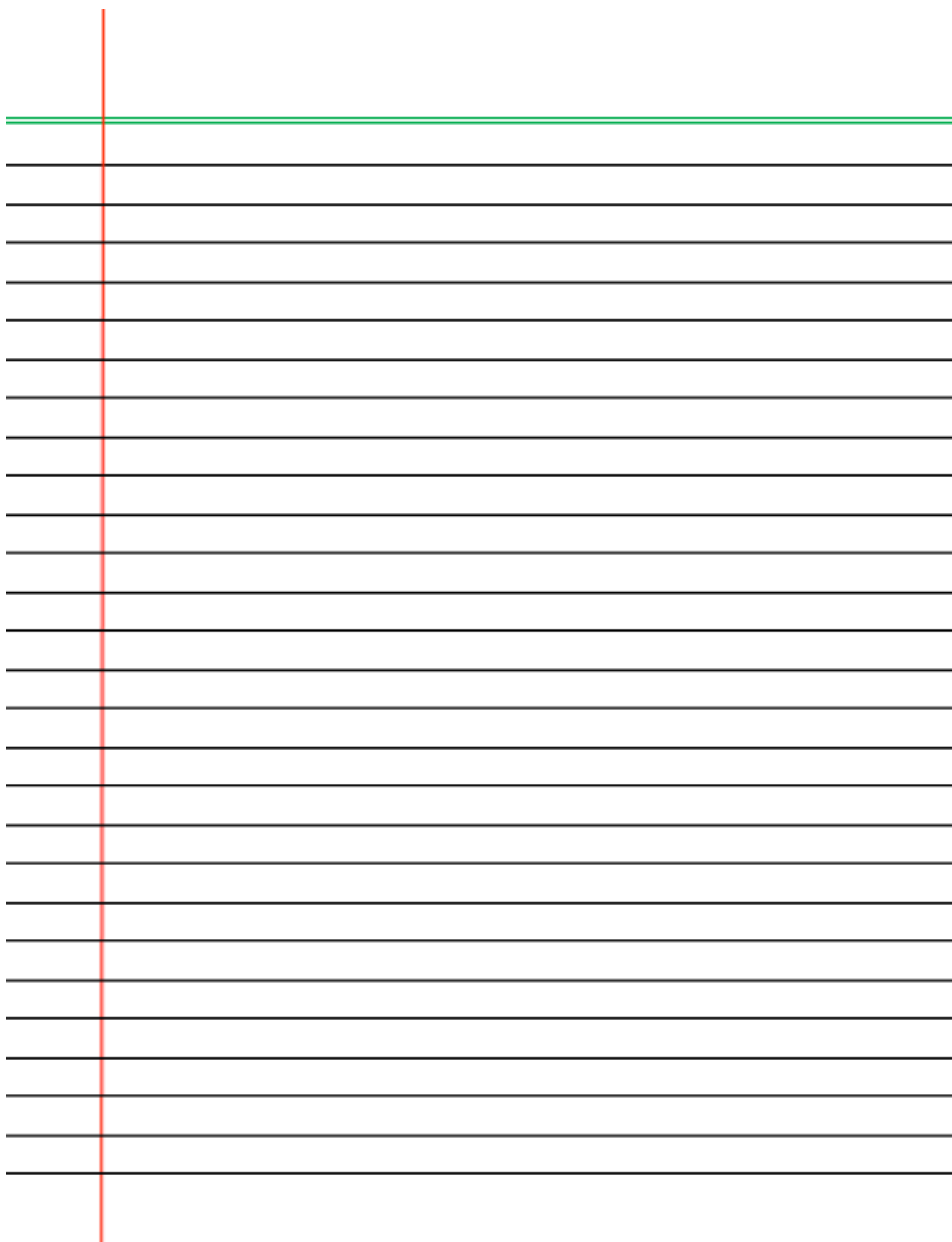
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