



NOB HILL WINE MARKETING LTD.



PORTFOLIO WINTER 2011

Administration/Sales:

Eric Kohucik

Nob Hill Wine Marketing Ltd.

#402 - 13226 104 Ave. Surrey, BC

Canada V3T 1V1

T: 415.308.7304

F: 604.357.1448

www.nobhillwine.com





AUSTRALIA

Sunbury Victoria

Goonarra Semillon Sauvignon Blanc 2004

\$14.99

A cooler year, producing fruit of exceptional quality. Semillon was fermented mostly in stainless steel to retain acidity and natural freshness (5% barrel ferment for complexity), and then blended with 15% of wonderfully tropical Sauvignon Blanc to produce a fresh, full flavored and zesty style with a touch of lees complexity. Bottled under screw cap to retain freshness and lively fruit characters.

+ 746024

Food Paring: seafood or as an aperitif.

SPEC

James Halliday's Australian Wine Companion 2008: 88 points

12x750 ml

Goonarra Chardonnay 2005

\$16.99

A citrus nutty nose translates to a complex grapefruit palate with excellent natural acidity. We strive for elegance and complexity with this wine through whole bunch pressing, fermentation in French oak barriques with extended lees contact over 12 months and minimal malolactic fermentation. This wine will continue to improve over the next five years. Bottled under screw cap.

+ 565762

SPEC

James Halliday's Australian Wine Companion 2008: 89 points

Winewise Small Vigneron Awards 2007: Gold Medal – rated 4th out of 157 entries

12x750 ml

Goonarra Pinot Noir 2005

\$22.99

Handcrafted utilizing traditional techniques of cold maceration, open fermentation with regular plunging and uncompromising barrel selection to produce a style of earthy complexity layered with silky fruit flavors. Earth and cherries on the nose continue on the palate in this wine of structure hinting at forest floor and other complexities rewarding a little careful ageing. Bottled under screw cap.

+ 558742

Food Paring: Perfect with duckling, turkey, and veal.

SPEC

James Halliday's Australian Wine Companion 2008: 90 points

12x750 ml

Goonarra Shiraz 2003

\$24.99

Dark cherry color, with white pepper on the nose leading to plummy notes. A medium bodied wine with a meaty mid-palate reveals savory, spicy fruit enhanced with a touch of French oak. Excellent length makes for a good food wine that can be cellared for up to 10 years.

+ 47837

SPEC

James Halliday's Australian Wine Companion 2007: 89 points

6x750 ml



Goona Warra Merlot Cabernet Franc 2004

\$24.99

Blended in almost equal parts from our mature low-yielding vines, the perfumed nose of Cabernet Franc where raspberries and violets yield to tight yet ripe fruit flavors laced with the leafy plum characters of Merlot balanced with soft tannins. This wine sees little oak in order to emphasize its delicious spicy fruit. Good mouth feel. These Bordeaux varieties thrive on our clay soils and in our experience age well. Bottled under screw cap.

+ 242875

Food Paring: Perfect with lamb.

SPEC

James Halliday's Australian Wine Companion 2007: 90 points

12x750 ml



AUSTRALIA Manjimup Western Australia

Peos Unwooded Chardonnay 2006

\$23.03

The 2006 Unwooded Chardonnay has aromas of citrus zest, pink grapefruit and white peach. The finely textured palate displays flavors of lime, pineapple and melon. A fresh vibrant wine with great length and a crisp citrus finish.

+ 792754

SPEC

12x750 ml

Peos Cabernet Sauvignon 2003

\$26.14

The 2003 Cabernet Sauvignon has an elegant and complex aroma of ripe berry fruits, cherry with oak influences of cigar box and cedar. The balance is a well balanced and mouth-filling blend of ripe cabernet flavors and quality oak, giving firm tannins.

+ 370981

SPEC

Qantas Wine Show 2003: Bronze medal
RSM Timber Towns Show: Bronze medal

12x750 ml

Peos Four Aces Chardonnay 2006

\$24.99

91 Points Toronto Star

A premium Chardonnay aged for 11 months in 100% French oak. The Four Aces Chardonnay boasts aromas of white peach, nectarine and spicy vanilla oak. The tropical fruit is carried onto the palate and combined with a luxurious texture. The result is a refined and complex Chardonnay.

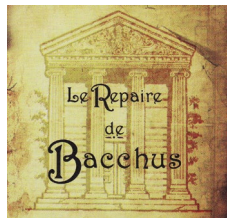
+ 536516

SPEC

Food Paring: Dungeness crab cakes, smoked salmon, fruit and cheese plates.

6x750 ml





AUSTRALIA Victoria

Bacchus Hill Riesling 2006

\$13.99

Aromas of a delicate blossom fragrance leads to a palate with an initial hint of sweetness leading to petrol then gives way to mineral tones of flint coupled with apple. The finish is crisp, elegant and lingering.

+945790

SPEC

Food Paring: Spicy Asian cuisine, a platter of nuts, grilled chicken with coriander, smoked meats.

12x750 ml

Bacchus Hill Chenin Blanc 2006

\$11.99

This elegant refreshing wine displays an aroma of crisp apple with mineral undertones. The palate of apple, bitter almond and tamarillo fruit linger on the well balanced finish.

+333393

SPEC

Food Paring: Salads, steamed or grilled fish, fish soup or stew, light stir fries, noodle dishes, scallops and lobster.

12x750 ml

Bacchus Hill Sauvignon Blanc 2006

\$11.99

This sophisticated wine displays characteristics of crisp kiwi and stone fruit with tea and green grassy undertones. A crisp refreshing wine which matches well with lighter foods.

+410795

SPEC

Food Paring: Seafood and shellfish, grilled vegetables, sushi and sashimi.

12x750 ml



CALIFORNIA Diamond Mountain, Napa

Andrew Geoffrey Vineyards Cabernet Sauvignon 2003

\$105.40

Blend Composition:

83.7% Cabernet Sauvignon, 12.8% Cabernet Franc, 3.5% Petit Verdot. The 2003 Cabernet Sauvignon exhibits jammy black currant and cherry fruit intermixed with cedar, spice box, and a whiff of toasty oak. Medium to full-bodied with excellent fruit, a supple texture, and an attractive, long finish, it can be drunk now and over the next decade.

+802785

SPEC

Robert Parker review: 91 Points

6x750 ml

