



NZ HOPS - DATA SHEET

"hops with a difference"

NELSON SAUVIN

Breeding A triploid variety bred from New Zealand variety "Smoothcone" and a selected New Zealand male. Developed at New Zealand HortResearch and released in 2000. The essential oil profile displays "fresh crushed gooseberries" a descriptor often used for the grape variety Sauvignon Blanc, giving rise to this variety's name.

Selection Described during selection as "breathtaking" Nelson Sauvín has the unique ability to impart a distinctive cool climate white wine "fruitiness". The complexity of the oils profile has seen selectors stretched looking for descriptors to document this unique new world variety.

Brewer's notes: A hop that requires judicious application in the brew house, this truly unique dual-purpose variety can be used to produce big punchy Ales as well as subtle yet bitter Lagers. The fruitiness may be a little overpowering for the un-initiated, however those with a penchant for bold hop character will find several applications for this true brewer's hop.

"Quintessentially New Zealand"

Grower comments:	Maturity	Mid to late season
	Yield	Moderate
	Growth Habit	Late shooting, vigorous spring growth, clavate frame
	Cone Structure	Compact cone, ovate shape
	Disease Resistance	As no disease problems in New Zealand, not defined
	Storage Stability	Good

Technical Data: HPLC & Oil Composition (Measured within 6 months of harvest, stored at 0 °C)

Alpha Acids	12 - 13 %
Beta Acids	6 - 8 %
Cohumulone	24 % of Alpha Acids
Total Oil	1.1 mls oil per 100 gram cone weight
Concentration	79 uL Oil/gram Alpha
Myrcene	22.2 %
Humulene	36.4 %
Caryophyllene	10.7 %
Farnasene	0.4 %
Citrus-Piney Fraction	7.8 %
Floral Estery Fraction	2.8 % (Linalool 0.8 %)
Xanthohumol	0.6 %
Other	14.0 %

Applications: Very much at home in the new-world styles such as American Pale Ale and Super Premiums. This hop is considered by some as extreme and certainly makes its presence felt in speciality craft and seasonal beers gaining an international reputation.