

# NELSON SAUVIN™



Alpha acids % 9.0-13.0

Beta acids % 5.0-8.0

**A HOP WITH A DISTINCTIVE FRESH CRUSHED GOOSEBERRY AND 'NEW WORLD' WHITE WINE CHARACTER.**

## AROMA PROFILE



GOOSEBERRY

LYCHEE

WHITE WINE

PASSIONFRUIT

TROPICAL

SPICY

## ANCESTRY

Developed in New Zealand by what is now known as Plant & Food Research (Brand 85-03-06). Bred from the New Zealand variety Smoothcone and a selected New Zealand male. Its character – fresh crushed gooseberry and 'new world' white wine – is similar to the descriptor for the grape variety Sauvignon Blanc, which gives rise to the variety's name.

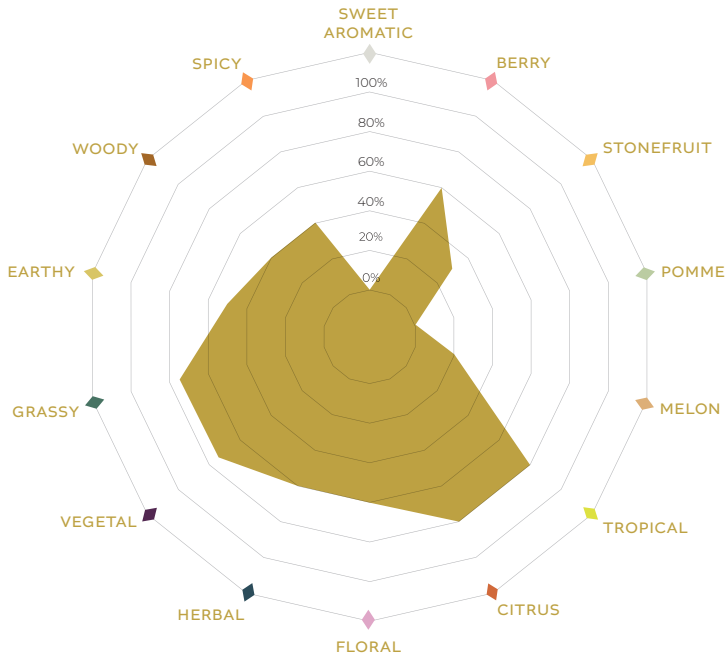
## BREWING NOTES

It is known for being one of the most unique hop varieties, displaying strong fruit and 'new world' white wine aroma characteristics. It also has a reputation for unleashing the potential of other brewing ingredients.

## BEER STYLES

Lagers, pilsners, pale ales, APAs, IPAs, Hazy IPAs.

# SENSORY NOTES



## BITTER COMPONENTS

Alpha acids %	9.0-13.0
Beta acids %	5.0-8.0
Cohumulone as % of alpha acids	20-30

## AROMA COMPONENTS

Total oil (ml/100g)	1.2-2.0
Total polyphenols %	4.0-6.0

## OIL BREAKDOWN (% OF TOTAL OIL)

Farnesene %	0.1-1.0
Humulene %	20-35
Linalool %	0.2-0.6
Myrcene %	35-60

1. These technical values are from tested lots. Actual product may vary.
2. Sensory notes were determined by averaging the % of assessors who reported the presence of each aroma category in dry hop cones on a Check All That Apply (CATA) ballot. Actual product may vary.

