

Nelson Sauvvin™

A registered trademark of NZ Hops Ltd., registered in the European Union, USA, UK & Japan

An aroma and dual-purpose flavour hop with distinctive 'New World' white wine characters

Applications

Very much at home in the new-world styles such as American Pale Ale and IPA. This hop is considered by some as being extreme and it certainly makes its presence felt in speciality craft and seasonal beers while having gained a considerable international reputation in recent times.

Breeding

Nelson Sauvvin Brand 85-03-06 is a triploid variety bred from the New Zealand variety Smoothcone and a selected New Zealand male. Developed by New Zealand's Plant & Food Research and released in 2000, the essential oil profile displays characteristics of fresh crushed gooseberries a descriptor often used for the grape variety Sauvignon Blanc, giving rise to this variety's name.

Brewing

A hop that may require judicious application in the brew house, this truly unique dual-purpose variety can be used to produce big punchy Ales as well as subtle aroma driven 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 hop.

Grower Comments

Maturity: Mid to late season

Yield: Moderate

Growth Habit: Late shooting, vigorous spring growth, clavate frame

Cone Structure: Medium length, loose cones

Disease Resistance: New Zealand is hop disease free

Storage Stability: Good



Alpha Acid	12-13
Beta	6-8
Cohumulone	24
Total Oil	1.1
Concentration	79
Mycene	22.2
Humulene	36.4
Caryophyllene	10.7
Farnasene	0.4
Bpinene	
Citrus Piney Fraction	7.8
Floral Estery Fraction	2.8
Xanthohumol	0
Other	14
H C Ratio	3.6