



Nelson Sauvin™



Use in brewing:

Nelson Sauvin™ is an excellent dual purpose hop; providing intense, distinct flavour characteristics as well as high alphas. An excellent all-rounder, this hop is able to produce big punchy Ales as well as subtle yet bitter Lagers. Nelson Sauvin™ can be described as a “quintessentially New Zealand” variety.

Substituions:

Pacific Jade, Pacifica

Origin/History:

Developed at New Zealand HortResearch, this variety was bred using a New Zealand Smoothcone variety and a selected New Zealand male. Its fresh crushed gooseberry smell is a descriptor often associated with the Sauvignon Blanc.

Agronomics:

A mid to late season hop with a moderate yield; this is a late shooting hop with a vigorous spring growth producing a compact cone with an ovate shape up to 5cm long. Disease free.

Organic Status:

Also available in Organic

Storage: Good.



Gooseberry, Grapefruit



New Zealand

Alpha Acid	10-13%
Beta Acid	6-8%
Cohumulone	22-26
Oil Composition	Myrcene: 22-23%, Humulene: 36-37%, Farnesene: <1%
Total Oil	1.1ml/100g
Flavour Intensity	9