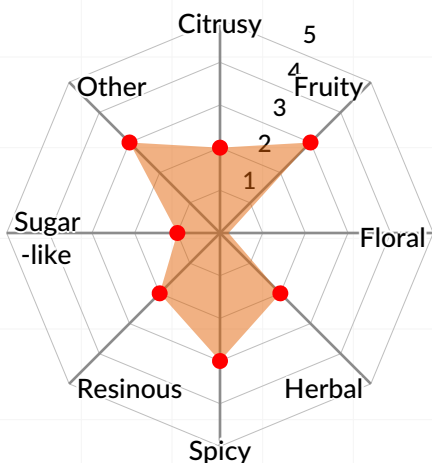


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

white wine, fruity, grape, gooseberries

## GENETIC ORIGIN

A triploid variety developed at Hort Research, Riwaka Research Centre from a Smoothcone and NZ male cross; first released in 2000.

## AGRONOMIC ASPECTS

### GROWING

Main Growing Country: New Zealand

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	9.5 - 12.0
Beta-Acid %	4.5 - 6.0
Co-Humulone % rel.	31 - 34

### AROMA COMPONENTS

Total Oils (ml/100g)	1.0 - 1.5
Farnesene % of total Oil	0.22 - 0.26
Linalool % of total Oil	0.4 - 0.7

## HOP ALTERNATIVES

### BREWHOUSE

Hallertau Blanc

### DRY HOPPING

Hallertau Blanc

**HOPS HOTLINE**  
**800.339.8710**