NELSON SAUVIN

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 % 12.0 - 14.0
Beta-Acid % 6.0 - 8.0
Co-Humulone % rel. 23 - 25

POLYPHENOLES
Xanthohumol (EBC 7.7) 0.4 - 0.5

AROMA COMPONENTS
Total Oils (ml/100g) 1.1 - 1.5
Beta-Caryophyllene: Humulene 0.33
Farnesene % of total Oil 0.00 - 1.00
Linalool % of total Oil 0.7 - 0.8
Linalool: Alpha-Acid 0.05 - 0.06

HOP ALTERNATIVES
BREWHOUSE
Hallertau Blanc
DRY HOPPING
Hallertau Blanc

HOPS HOTLINE
800.339.8710