

NELSON SAUVIN

VARIETY INFORMATION



www.hopsteiner.com

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

Classification	Dual Purpose
Main growing country	Germany

Chemical Ingredients

Bitter Components

Alpha acid %	12.0 - 14.0
Beta acid %	6.0 - 8.0
Cohumulone % rel.	23 - 25

Polyphenoles

Xanthohumol	0.4 - 0.5
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Aroma Components

Total oils (ml/100g)	1.1 - 1.5
Beta-caryophyllene: Humulene	0.33
Farnesene % of total oil	0.0 - 1.0
Linalool % of total oil	0.7 - 0.8
Linalool : Alpha acid	0.05 - 0.06

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	white wine, fruity, grape, gooseberry				
Fruity	■	■	■	■	■
Floral					
Citrusy	■	■	■		
Spicy	■	■	■	■	
Earthy / resinous	■	■	■		
Herbal	■	■	■		
Sugar-like	■				

Substitutes

Brewhouse	Dry Hopping
Hallertau Blanc	Hallertau Blanc

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