

Nelson Sauvin™



A dual purpose flavour hop with distinctive 'New World' white wine characteristic.

Applications

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

Breeding

Nelson Sauvin 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

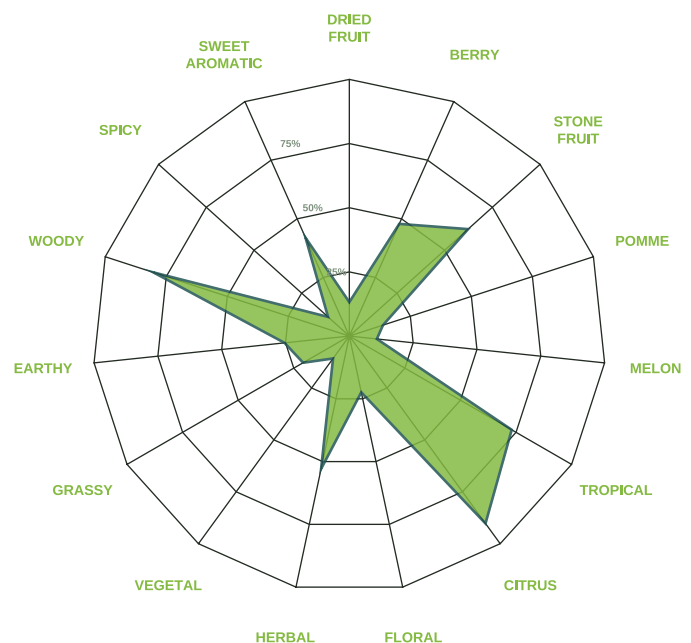
A hop that may require judicious application in the brew house, this truly unique dual purpose variety can be used to produce big punchy Ales as well as subtle aroma driven Lagers. The fruitiness may be a little overpowering for the uninitiated, however those with a penchant for bold hop character will find several applications for this true brewer's hop.

Tech Specs

Alpha Acids	10-13%
Beta Acids	5-8%
Total Oil	0.8-1.5 mL/100g
B-Pinene	0.4-0.8%
Myrcene	35-45%
Linalool	0.2-0.6%
Caryophyllene	6-10%
Farnesene	0.1-1%
Humulene	25-35%
Geraniol	0.1-0.4%
Other	7.2-33.2%



Hop Aroma Profile



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