



## NELSON SAUVIN

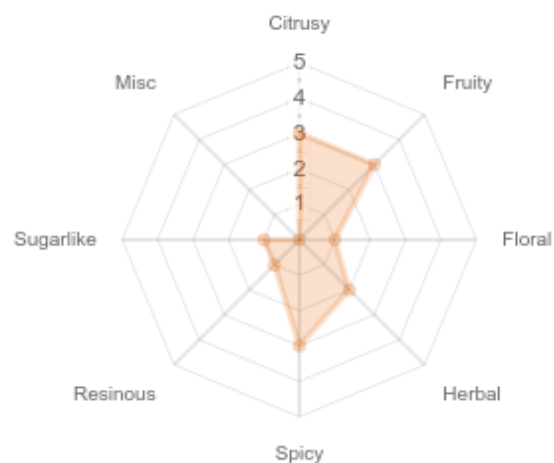
Fruity

Citrusy

Spicy

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

### AROMA EVALUATION



Rated by the smell of raw hops on a 0 - 5 scale

### AROMA DESCRIPTION

White wine, fruity, grape, gooseberry

### INGREDIENTS

#### BITTER COMPONENTS

Alpha acids %	12.0 - 14.0
Beta acids %	4.5 - 6.0
Co-humulone % rel.	31 - 34

#### AROMA COMPONENTS

Total oil (ml/100g)	1.1 - 1.5
Farnesene % rel. of total oil	0.22 - 0.26
Linalool % rel. of total oil	0.4 - 0.7

### SUBSTITUTES

#### BREWHOUSE

Hallertau Blanc

#### DRY HOPPING

Hallertau Blanc