



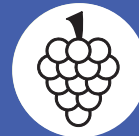
# NELSON SAUVIN™

EXPERIMENTAL  
BY DESIGN



AN AROMA & DUAL-  
PURPOSE FLAVOUR  
HOP WITH DISTINCTIVE  
WHITE WINE CHARACTER

Nelson Sauvvin™ was wildly experimental when we first released it back in 2000, and it remains a tastemaker today for the fiercely original, the experimentalists, and the rebels of ordinary.



WHITE GRAPE



GOOSEBERRY



CITRUS



PASSIONFRUIT

**ORGANIC** Nelson Sauvvin™ also available

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# NELSON SAUVIN™

ALPHA ACIDS 10-13% TOTAL OILS 1.2-2%

## BREWER INSIGHTS

There is just no substitute for Nelson. If I were to try to replicate Nelson ... you cannot replicate that fresh grape juice flavour with any other hop. I use Nelson Sauvín from “start to end” including a first wort hop addition and plenty in the whirlpool before a big dry hop. Apart from the aroma it has these incredible flavour compounds in there, we can dry out the beers super dry and if we use a lot of Nelson in the whirlpool it creates this beautiful perceived body from all the flavour. It gives you this big flavour explosion in your mouth that you do not often get with other hops, despite what they might smell.

**JUSTIN BURDT**  
GHOST TOWN BREWING, USA

## APPLICATIONS

Here’s one for the fiercely original, the experimentalists, and the rebels of ordinary. The fruitiness of this hop may be a little overpowering for the un-initiated, however those with a penchant for bold character will find several applications for this true brewer’s hop.

## BREEDING

Nelson Sauvín Brand 85-03-06 is a triploid variety bred from the New Zealand variety Smoothcone and a selected New Zealand male. Developed by NZ Plant & Food Research and released in 2000, the essential oil profile displays characteristics of fresh crushed gooseberries – a descriptor often used for Sauvignon Blanc, giving rise to our name.

## HOP DATA

Trait %	Mean	Range
Alpha Acids	11.4	10-13
Beta Acids	5.8	5-6.5
Cohumulone	24	22-27
Alpha Ratio	.66	.6-.68
Total oils (mls/100g)	1.3	1.2-2
Humulene	24.4	20-30
Caryophyllene	6.9	5-7.5
Farnesene	0.4	.1-.5
Myrcene	48.4	40-60
Geraniol	1.2	1-1.8
Limonene	1.2	1-1.8
Linalool	0.4	.35-.6
Floral-estery compounds <sup>a</sup>	2.0	1.75-2.25
Citrus-piney compounds <sup>b</sup>	4.4	4-6
Other known compounds	3.8	3-4.5
Oxidation products <sup>c</sup>	3.8	2.5-3.2
Unknown compounds	6.9	5-8
Humulene: caryophyllene ratio	3.54	3.2-3.7

<sup>a</sup> Linalool, geranyl acetate, geranyl isobutyrate, geraniol.

<sup>b</sup> Limonene, d-cadenine, g-cadenine, muurolene, selinene.

<sup>c</sup> Of humulene & caryophyllene.

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## HOP AROMA PROFILE

