

# WGV

WGV enjoys a robust flavour and hoppiness particularly in comparison to other Golding varieties. With its pleasant, fruity, European-style aromatics, it has traditionally been very popular in England and is currently grown extensively for commercial, craft and home brewing use.

First selected in 1911 by hop grower Edward Albert White, its current name was not coined until after the Whitbread Brewing Company acquired the farm. Hailed as a saviour variety by growers in Kent in the 1950's, WGV's resistance to Verticillium Wilt helped cement it as an industry favourite after the disease devastated Golding and Fuggle crops at that time.

## Also Known As

Whitbread Golding Variety

## Group

## Origin

United Kingdom

## Primary Use

Dual Purpose

## Height

Tall

## Supply Restrictions

None

## Key Flavours



WGV has wonderful fresh, earthy, herbal and floral flavours.

## Beer Styles Guide

Scottish Ale, Bitter, Pale Ale, Marzen & Amber Ale.

## Growing Information

Season Maturity	Early to mid
Ease of Harvest	Difficult
Yield	1350 - 1450 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	Susceptible
Downy Mildew Resistance	Resistant
Hop Mosaic Resistance	-

## Virus Information

Arabis Mosaic Virus	Negative (2017)
Prunus necrotic ringspot virus	Negative (2017)
Hop Stunt Viroid	Negative (2017)
Hop Mosaic Virus	-
Hop Latent Viroid	Negative (2017)

## Brewing Values

Alpha Acid	5.4 - 7.7%
Beta Acid	2.0 - 3.5%
Alpha - Beta Ratio	3:1
Hop Storage Index	-
Co-Humulone	35 - 43%
Total Oils	0.8 - 1.2 mL/100g
Myrcene	19 - 27%
Humulene	35 - 42%
Caryophyllene	11 - 15%
Farnesene	1 - 2%

## Health Grade

