

NELSON SAUVIN™

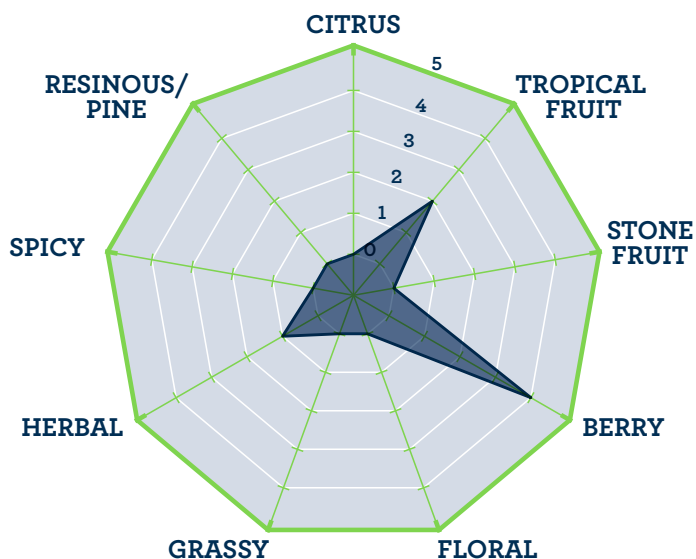
New Zealand



Origin: New Zealand. A variety named for the Sauvignon Blanc grape, with which it shares some aroma characteristics. Nelson Sauvvin™ was developed at Plant and Foods Research and released in 2000.


Usage: High enough alpha acid content to make it truly dual-purpose, it is also known for its distinct gooseberry, white wine-like aroma. Nelson Sauvvin's lush tropical fruit character and low co-humulone levels have made it a favorite for IPA. Adds a lovely dimension to saison and wheat ales as well.

Aroma & Flavor Characteristics: Striking and pronounced elements of cold-climate Sauvignon Blanc and freshly crushed gooseberries. Also look for Key lime, pine needles, earthy dill, and tropical fruit (lychee, papaya, passionfruit).




SENSORY HIGHLIGHTS

Gooseberry
Lime
Sauvignon Blanc
Tropical Fruit



BREWING VALUES

Alpha Acid Range: 12.0 - 13.0%
Beta Acid Range: 6.0 - 8.0%
Co-Humulone as % of alpha: 23 - 25
Total oils mL/100 gr.: 0.9 - 1.2



OIL FRACTIONS

Myrcene: 20 - 25%
Humulene: 30 - 40%
Caryophyllene: 8 - 12%
Farnesene: <1%

