

NECTARON[®]

Intensely tropical aroma,
gushing with character

(10.5-11.5% AA)

Evoking the unmistakable aromas of the tropics, Nectaron captures the senses and tantalises the tastebuds, with crafted notes of pineapple, passionfruit, peach and grapefruit. Already proven to add abundant character to styles such as Strong Pale Ales and IPAs, this is a hop that can sing by itself or add an undeniable 'wow' to any brew in the making.



Citrus, Pineapple, Passionfruit,
Grapefruit, Stonefruit

Breeding

Passionately crafted over 17 years, this hop is a triploid aroma type developed in partnership with New Zealand Plant & Food research and is a full sister to Waimea.

Brewing

The generous flavour of Nectaron has been successfully trialled in big brew styles such as IPA and NEIPA varieties. Its intensely rich characteristics is sure to excite the imaginations of the most innovative brewers.

Selection

First impressions are intense tropical fruit and citrus aroma during selection.

Technical Data

HPLC & Oil Composition
(Measured within 6 months of harvest, stored at 0 degrees C)

Alpha Acids	10.5 - 11.5%
Beta Acids	4.5 - 5.0%
Cohumulone	26 - 28% of AlphaAcids
Total Oil	1.7 mL oil per 100gm cone weigh
Concentration	0uL Oil/gram Alpha
Mycene	60%
Humulene	16%
Caryophyllene	4.5%
Famesene	0.2%
Citrus-Piney Fraction	4.3%
Floral Estery Fraction	0%
H/C Ratio	3.6
Other	0%