

Nelson Sauvín

New Zealand

Aroma Hop



Nelson Sauvín is a triploid dual-purpose variety developed through the HortResearch hop breeding program in New Zealand. It was bred from the New Zealand variety “Smoothcone” and released in 2000. The variety is known for its white-wine “fruitiness” character that is very noticeable and distinctive in beer.

Pedigree	Triploid from NZ Smoothcone
Aroma	Unique fruity, white wine
Alpha Acids*	12.0 - 13.0 %
Beta Acids	6.0 - 8.0 %
Cohumulone	22 - 26 % of alpha acids
Total Oil	1.0 - 1.2 ml/100g
Myrcene	21 - 23 % of total oil
Humulene	35 - 37 % of total oil
Caryophyllene	10 - 12 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Good

* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA