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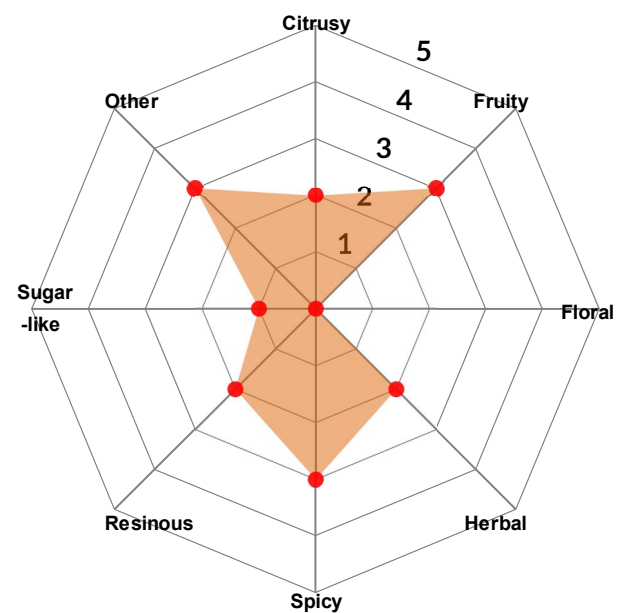
HOP VARIETY DATA SHEET

NELSON SAUVIN

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AROMA EVALUATION



Rated by the smell of raw Hops on a 0-5 Scale

VISUAL EVALUATION

Hop Cone

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AROMA SPECIFICATION

white wine, fruity, grape, Gooseberries

GENETIC ORIGIN

A triploid variety developed at Hort Research, Riwaka Research Centre from a Smoothcone and NZ male cross; first released in 2000.

AGRONOMIC ASPECTS

GROWING

Main Growing Country New Zealand

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid % 12.0 - 14.0

Beta-Acid % 6.0 - 8.0

Co-Humulone % rel. 23 - 25

POLYPHENOLES

Xanthohumol (EBC 7.7) 0.4 - 0.5

AROMA COMPONENTS

Total Oils (ml/100g) 1.1 - 1.5

HOP ALTERNATIVES

BREWHOUSE

Hallertau Blanc

DRY HOPPING

Hallertau Blanc

HOPS HOTLINE

800.339.8410



CHEMICAL INGREDIENTS

Beta-Caryophyllene: Humulene	0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.7 - 0.8
Linalool: Alpha-Acid	0.05 - 0.06

CLICK TO PURCHASE HOPS

Last Changed: 02/14/2017

