

NELSON SAUVIN™



Nelson Sauvini™ was developed by the New Zealand Institute for Plant and Food Research as part of the New Hop Variety Development Program and was released in 2000.

It was created from New Zealand Smoothcone and a selected male. It is an excellent all-round hop, capable of producing both punchy Ales and subtle, bitter Lagers.

Its name comes from the Sauvignon Blanc aromas that it develops and which are very specific to it.



TYPE OF HOPS

Aromatic

FORM

Pellets

ORIGIN

New Zealand

ACIDS

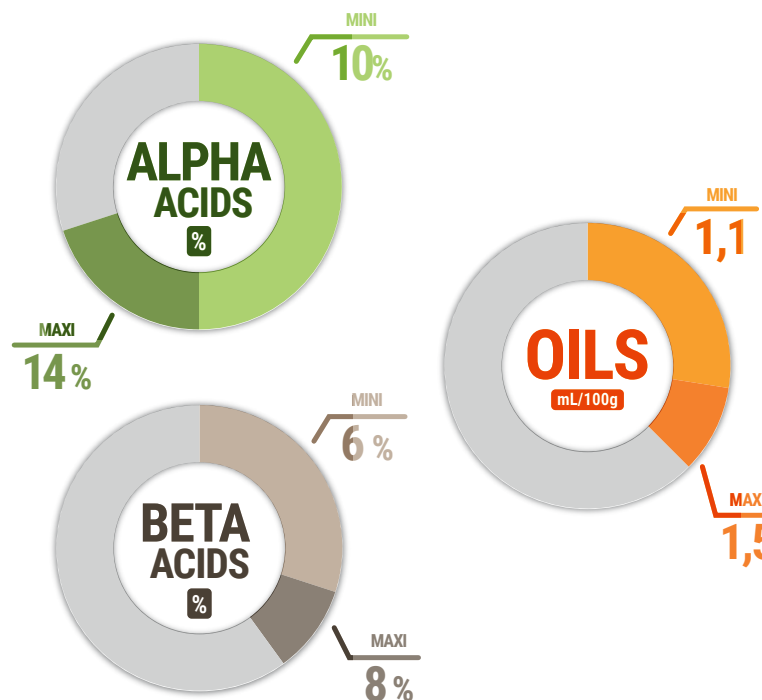
Alpha: 10 - 14%
Beta: 6 - 8%
Cohumulone: 22 - 26%

CUMULATIVE OILS

1.1 - 1.5ml/100g

POSSIBLE SUBSTITUTES

Hallertau Blanc,
Pacific Jade, Pacifica



USE

Pale Ale, Wheat Saison

CHARACTERISTICS

White wine, grape, gooseberry



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