NELSON SAUVIN™
New Zealand

**Origin:** New Zealand. A variety named for the Sauvignon Blanc grape, with which it shares some aroma characteristics. Nelson Sauvin™ 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 Sauvin’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%

**AGRONOMIC DATA**
- **Maturity:** Middle to late
- **Yield:** Moderate

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**US Sales:** 1.800.374.2739  
sales@bsgcraft.com  
Find your regional sales manager: bsgcraftbrewing.com/contactus

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orders@bsgcanada.com  
Find your regional sales manager: bsgcanada.com/contactus