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NELSON SAUVIN

Pick Your Time, Pick Your Flavor

Pick time is vital to aroma and flavor, so we select the pick times of our hops with precision and intent. Until recently a late pick was the norm for Nelson Sauvín, but we knew that picking at different times would offer a greater spectrum of aromas and flavors that brewers would love.

We go beyond what other New Zealand growers offer. We pick our Nelson Sauvín over 10 days and have over 20 harvest lots to choose from. This offers brewers subtle differences in aroma and flavor across early, mid and late picks.

Hints of lemon, cantaloupe and white wine grape are characteristic of early pick lots. As you move towards the mid-pick lots, the citrus takes a step back to allow tropical flavors and subtle floral aromas to develop. If you are a fan of the traditional Nelson Sauvín profile, the late pick is what you're looking for with its classic white wine, dank profile.

Talk to us about the profile you're searching for - we're here for your beer.

Representative T90 Specs

ALPHA: 11.5 - 14.5%

BETA: 6 - 6.5%

OIL (ml/100g): 1.2 - 2.0

Representative CGX Specs

ALPHA: 21%+

BETA: 9.5+

OIL (ml/100g): 2.5+



EARLY PICK:

Lemon, cantaloup,
Sauvignon blanc grape



MID PICK:

Gooseberry, floral
pineapple, passionfruit



LATE PICK:

Passionfruit, Sauvignon
blanc wine, dank

Nelson Sauvín is a registered trademark of NZ Hops Ltd. CGX is a registered trademark of Crosby Hops. Technical specs are provided for guidance. Specs may vary slightly across crop years. Please check the Certificate of Analysis for precise specifications of hops that you purchase.