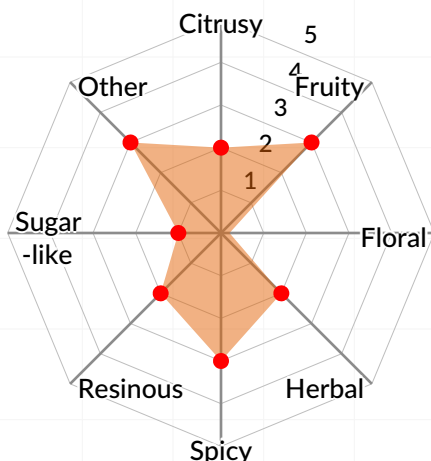


AROMA EVALUATION



VISUAL EVALUATION



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 % | 9.5 - 12.0 |
| Beta-Acid % | 4.5 - 6.0 |
| Co-Humulone % rel. | 31 - 34 |

AROMA COMPONENTS

| | |
|--------------------------|-------------|
| Total Oils (ml/100g) | 1.0 - 1.5 |
| Farnesene % of total Oil | 0.22 - 0.26 |
| Linalool % of total Oil | 0.4 - 0.7 |

HOP ALTERNATIVES

BREWHOUSE

Hallertau Blanc

DRY HOPPING

Hallertau Blanc

HOPS HOTLINE
800.339.8710