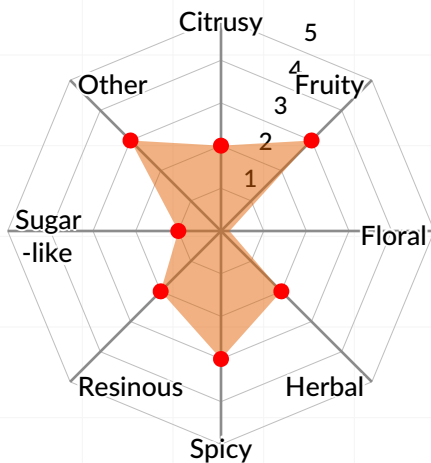


AROMA EVALUATION



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