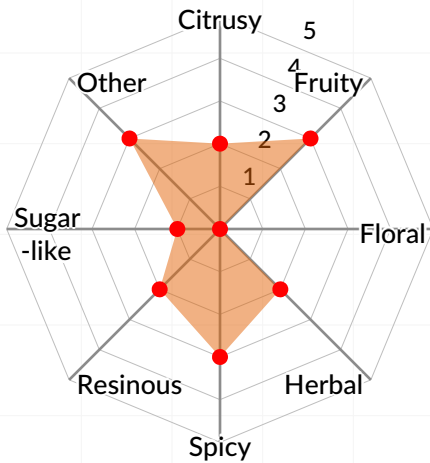


AROMA EVALUATION



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 %	12.0 - 14.0
Beta-Acid %	6.0 - 8.0
Co-Humulone % rel.	23 - 25

POLYPHENOLES

Xanthohumol (EBC 7.7)	0.4 - 0.5
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AROMA COMPONENTS

Total Oils (ml/100g)	1.1 - 1.5
Beta-Caryophyllene: Humulene	0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.7 - 0.8
Linalool: Alpha-Acid	0.05 - 0.06

HOP ALTERNATIVES

BREWHOUSE

Hallertau Blanc

DRY HOPPING

Hallertau Blanc

HOPS HOTLINE

800.339.8710